

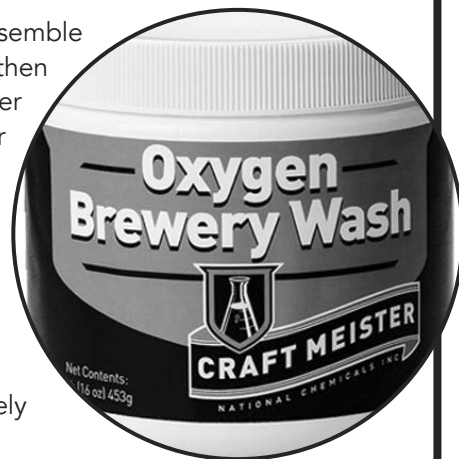
Step 5: Conditioning

Store the bottles upright and out of direct sunlight in a location with a consistent temperature between 68°-76°F or 20°-24°C. If the bottles are exposed to a colder temperature, they will take much longer to carbonate. If warmer than 76°F, off flavors can be accelerated in the bottles. Allow to sit for a minimum of 14-21 days to allow full carbonation. One sure way to know your beer is carbonated is to squeeze the bottles; if they are hard as a rock then your beer is fully carbonated. Some bottles may finish more quickly than others, but given more time, all will fully carbonate. The ideal conditioning time is 3 weeks.

Step 6: Care & Cleaning

To ensure your next batch of beer is as good as the first, you need to clean your equipment immediately after use with soap and water. While rinsing is good, only soap and water will result in clean equipment for your next brew. The best cleaner to use on your brewing equipment is Oxygen Brewery Wash, available at www.mrbeer.com. **Oxygen Brewery Wash** effectively breaks down residue without leaving any flavor or foam-damaging residues after rinsing. If you do not have Oxygen Brewery Wash, liquid soap works fine, as long as it is unscented and is thoroughly rinsed off with warm water 105-115°F or 41-46°C. Scented soap or improper rinsing can leave a film on your equipment that ruins beer foam and leaves off flavors in your next beer.

1. Immediately after use, remove and disassemble the spigot assembly from the keg, then thoroughly wash all parts in warm water using a clean, soft cloth and clear unscented liquid soap.
2. Do not use scouring pads, wire brushes, sponges or abrasives during cleaning as they can harbor bacteria and create small scratches that may infect your beer.
3. Always clean all equipment immediately after use.



MR BEER®

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Warranty Information

Mr. Beer® guarantees all products to be free from defects in materials and workmanship at the time of purchase. If you find the product to be defective, please contact us and we will work with you to resolve the issue.

Find our complete Warranty and Return Policy on www.mrbeer.com.

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Pricing and product availability are subject to change without notice.

Instructions



Craft Homebrew Kit

These instructions will familiarize you with our **STANDARD BREWING PROCEDURES** of the Mr. Beer® Home Brewing System. Each recipe will produce about 1 case or 2 gallons of our standard beer (approx. 4% abv) in as little as 5-6 weeks.

Once you are familiar with the basic principles of this brewing system, you will be able to make a wide range of other beers using this kit.

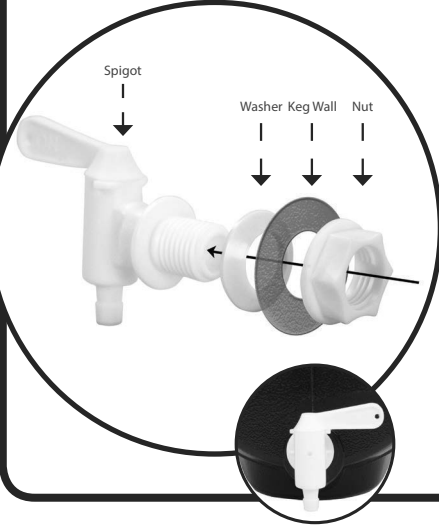
What's Included

- (1) 2 Gallon Keg Fermenter & Lid
- (11) 740-mL PET Bottles, Caps and (12) Labels
 - (1) Spigot, Washer and Nut
 - (1) Can of Brewing Extract
- (1) Packet of Yeast (*Under lid of Brewing Extract*)
 - (1) Packet of No-Rinse Cleanser
- (1) Bag of Carbonation Drops (*In selected kits only*)
 - (1) Detailed Printed Instructions

What You'll Need

- (3) Gallons Water
- (1) 1-Gallon Container (Jug)
- (1) 3-Quart Pot (or Larger)
- (1) Metal or Hard Plastic Spoon/Whisk
 - (1) Can Opener
 - (1) Measuring Cup
 - (1) Large Mixing Bowl

Step 1: Assembling the Spigot



- Place washer on the spigot with the beveled (narrower) edge facing the threads, then insert spigot into keg. **Washer is outside of keg.** Place the nut with the wide flat side against the inside keg wall and gently hand tighten. **DO NOT OVER TIGHTEN.**
- Fill the keg with water then let the keg sit for at least 15 minutes to test for leaks no longer than 30 minutes, maximum.
- Apply Mr. Beer® label to front of keg. (Optional)

Step 2: Cleaning

Cleaning is an essential step in the brewing process because it kills microscopic bacteria, wild yeast and molds that may cause off flavors in your beer. **YOU MUST CLEAN ALL EQUIPMENT THAT COMES IN CONTACT WITH YOUR BEER.**

1. Fill clean keg with warm water to the **line mark 1** on the back, then add ½ pack (about 1 tablespoon) of No-Rinse Cleanser and stir until dissolved. Once dissolved, the solution is ready to use.

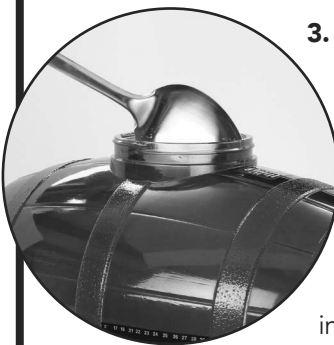
2. Screw on lid and swirl the keg so that the cleaning solution makes contact with the entire interior of the keg, including the underside of the lid. Allow to sit for at least 2 minutes, and then swirl again.



3. Remove lid and place underneath the spigot, open the spigot and fill the lid. Close the spigot and dispense the cleaning solution from the lid.

3. Dispense all of the sanitizing solution into a large bowl. Place your spoon, can opener, and measuring cup into the bowl to sanitize and keep them cleaned throughout the brewing process for at least 2 minutes in cleaning solution before using utensils.

4. After all surfaces have been thoroughly cleaned, do not rinse or dry the fermenter or utensils. Proceed immediately to the brewing process.



Step 3: Brewing

Now, you're ready to brew!

There are four ingredients needed to produce beer: malted barley, hops, yeast, and water. The brewing process combines malt, hops and water to produce wort (pronounced wurt). The wort is then combined with yeast, and with a little patience, the wort is transformed into beer. Mixing your first batch should take about 30 minutes, but it isn't beer until the yeast does its part. If you keep your fermenting beer between 68°-76°F or 20°-24°C the yeast will stay happy, and should finish between 14 - 21 days.

- Remove the yeast packet from under the lid of the can of Brewing Extract, then place the unopened can in hot tap water.
- Using the cleaned measuring cup, pour 4 cups of water into your 3-quart or larger pot. **If Booster Pack is included add slowly while stirring into cool water until dissolved.** Bring water to a boil, and then remove from heat.
- Open the can of brewing extract and pour it into the boiled water. Stir until thoroughly mixed. This mixture is called wort.
- Fill fermenter with cold 40-55°F or 4-12°C water to **line mark 1** on the back.



TIP: For best results, use bottled spring water or charcoal-filtered tap water between 40° and 60° F.

5. Pour the wort into the keg, and then bring the volume of the keg to the **line mark 2** by adding more cold water. Mix vigorously with the spoon or whisk.

6. Sprinkle the entire yeast packet into the keg, then screw on the lid. Do not stir.



After a few days, the foam and activity will subside and your batch will appear to be dormant. However, the yeast is still at work, slowly finishing the fermentation process. Allow the fermentation approximately 2-3 weeks to ensure the process is complete, and that the beer is well clarified and ready for bottling.

Caution: DO NOT OPEN THE BREW KEG LID AT ANY TIME DURING THE FERMENTATION PROCESS; THIS CAN CAUSE BEER SPOILAGE.

Caution: TOO MUCH SUGAR AND/OR BOTTLING YOUR BEER TOO EARLY MAY RESULT IN GUSHING OR BURST BOTTLES DUE TO OVER CARBONATION. TOO LITTLE SUGAR WILL RESULT IN A FLAT BEER.

Step 4: Bottling & Carbonating

After 2-3 weeks, you will know the beer is ready to bottle and carbonate by tasting a small sample. The beer should taste like flat beer. If the beer is sweet, make sure that it is in the correct temperature range 68°-76°F or 20°-24°C and let it ferment for a few days longer, but no longer than a total of 4 weeks. Once fermentation is complete, you will transfer the beer into bottles and, depending on bottle size, add the appropriate amount of priming sugar to produce the proper level of carbonation. Carbonation is created when yeast metabolizes the priming sugar to create carbon dioxide. Under pressure, the CO2 bubbles have nowhere to go but to remain in solution. In order to carbonate the beer, it must be transferred into bottles.

- When your beer is ready to bottle, fill a 1-gallon container with warm water, then add the remaining ½ pack of the No-Rinse Cleanser and stir until dissolved. Once dissolved, it is ready to use.
- Distribute the cleaning solution equally among the bottles. Screw on caps and shake bottles vigorously. Allow to sit 10 minutes, then shake the bottles again. Remove caps and empty all cleaning solution into a large bowl. Use this solution to clean any other equipment you may be using for bottling. Do not rinse.
- Add 2 carbonation drops to each 740-mL bottle. For 1-liter bottles, add 2 ½ drops; for ½-liter bottles add 1 drop. Alternatively, you can add table sugar per the table below. For other bottle sizes see: <http://www.mrbeer.com/help>.
- Holding the bottle at an angle, fill each bottle to about 2 inches from the bottle's top.
- Place caps on bottles, hand tighten, and gently turn the bottle over to check the bottle's seal. It is not necessary to shake them.



Priming Sugar Chart

BOTTLE SIZE	CARBO DROPS OR TABLE SUGAR
½ Liter	1 tsp
¾ Liter (Incl. 740ml)	2 tsp
1 Liter	2½ tsp
2 Liter	1½ tbsp
3 Liter	2½ tbsp
12 Ounce	¾ tsp
16 Ounce	1 tsp
20 Ounce	1½ tsp
22 Ounce	2½ tsp
32 Ounce (1 Quart)	2½ tsp

tsp = teaspoon tbsp = tablespoon
NOTE: Carbo Drops® can be easily cut in half using a pill cutter.



Sugar priming is easy with Mr. Beer® Carbo Drops.