



Coopers DIY 5-Gallon Beer Kit Instructions

What's Included

Brewing Equipment

- 1 x 34L Fermenting Vessel & Lid
- 1 x Krausen Kollar
- 1 x Coopers Snap Tap
- 2 x Lid Clips
- 1 x Durable Hydrometer & Measuring Flask
- 1 x Mixing Spoon
- 1 x Adhesive Thermometer Strip
- 1 x Bottling Valve
- 30 x 740 mL PET Bottles & Caps

Ingredients

- 1 x 1.7 kg Coopers Lager Brewing Extract
- 1 x 1 kg Coopers Brew Enhancer 2
- 1 x 250 g Coopers Carbonation Drops

Before You Brew

Everything you need for your first 5-gallon batch is included in the kit. Before starting, rinse the fermenter, lid, Krausen Kollar, tap, spoon, hydrometer, measuring flask, and any other brewing equipment that will contact your beer with warm water.

Step 1: Rinse Your Equipment

Before brewing your first batch, make sure everything that will touch your beer is clean.

1. Rinse the fermenter, lid, Krausen Kollar, tap, mixing spoon, hydrometer, measuring flask, and other brewing equipment thoroughly with warm water.
2. Make sure all equipment is free of dust, residue, or debris.
3. Do not use soap or detergent on equipment that will contact your beer.





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4. Rinse the inside of the fermenter and run warm water through the tap before brewing.

For the first brew, Coopers recommends thoroughly rinsing the equipment with warm water. The Coopers kit does not include No-Rinse Cleanser.

Step 2: Prepare the Brewing Extract

1. Remove the yeast packet from underneath the lid of the Coopers Lager Brewing Extract.
2. Place the unopened extract can in hot tap water for several minutes. This softens the extract and makes it easier to pour.
3. Open the can when you are ready to mix your batch.

Step 3: Mix Your First Batch

1. Add approximately 4–8 liters / 1–2 gallons of warm water to the fermenter.
2. Add the included Coopers Brew Enhancer 2.
3. Stir thoroughly until the Brew Enhancer is dissolved.
4. Pour the entire can of Coopers Lager Brewing Extract into the fermenter.
5. Stir until the extract is completely mixed in.
6. Add cool or warm water until the total volume reaches the **5-gallon / 19-liter mark**.
7. Mix thoroughly.
8. Check the temperature before adding yeast. Aim for approximately **70–76°F / 21–24°C**.

The mixture in your fermenter is now called **wort**—basically beer before fermentation.

Step 4: Add the Yeast

1. Sprinkle the included yeast evenly over the surface of the wort.
2. Do not stir the yeast in.
3. Install the Krausen Kollar and lid.
4. Place the fermenter somewhere out of direct sunlight with a steady temperature.
5. A fermentation range of approximately **68–78°F / 20–26°C** works well for this first batch.

Step 5: Ferment

Fermentation is where the yeast converts the sugars in the wort into alcohol and carbon dioxide.

1. Allow the beer to ferment for approximately **7–14 days**.





2. Avoid opening or disturbing the fermenter unnecessarily while fermentation is active.
3. Use the included hydrometer to check whether fermentation is complete.
4. Take a hydrometer reading, then check again approximately 24–48 hours later.
5. If the readings remain the same, fermentation is complete and the beer is ready to bottle.
6. You can also taste a small sample. Finished beer should taste like flat beer rather than sweet wort.

I prefer the hydrometer language here because the kit **actually includes one**, and Coopers specifically positions stable readings over two days as the best way to know fermentation is finished.

Step 6: Prepare the Bottles

1. Rinse the included 740 mL PET bottles and caps thoroughly with warm water.
2. Make sure each bottle is clean and free of residue or debris.
3. Add **2 Coopers Carbonation Drops** to each 740 mL bottle.

The kit includes enough bottles and carbonation drops for your first batch.

Step 7: Bottle Your Beer

1. Attach the included bottling valve to the fermenter tap.
2. Place a bottle onto the valve and fill it with beer.
3. Leave approximately **2 inches of headspace** at the top of each bottle.
4. Remove the bottle and screw the cap on tightly.
5. Gently turn the bottle upside down once to check that the cap is sealed.
6. Repeat until the batch is bottled.
7. Do not shake the bottles.

A small amount of yeast sediment will remain in the fermenter and later settle in the bottles. That is normal.

Step 8: Carbonate and Condition

1. Store the bottles upright and out of direct sunlight.
2. Keep them somewhere around **70–76°F / 21–24°C**.
3. Allow the bottles to carbonate for at least **2 weeks**.
4. Cooler temperatures may require additional time.





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The yeast remaining in the beer will consume the carbonation drops and naturally carbonate the beer inside the sealed bottles.

Step 9: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then chill and try another.
4. Keep this up until the flavor is where you want it.
5. Once the flavor is where you want it, add as many bottles to the fridge as you like and enjoy your work.

You just brewed your first 5-gallon batch.



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