



Coopers 5 Gallon Refill Instructions

Use these instructions for Coopers 5 gallon refills sold by Mr. Beer. For the flavor and ABV listed on the product page, brew to the 5-gallon / 19-liter mark.

STEP 1: Sanitizing

Cleaning is one of the most important steps in brewing. It kills microscopic bacteria, wild yeast, and molds that may cause off-flavors in your beer. Make certain to clean all equipment that comes in contact with your beer.

1. Fill a clean fermenter with 8 liters / 2 gallons of warm water, then add 1 packet of No-Rinse Cleanser and stir until dissolved.
2. Use your measuring cup to scoop the sanitizer and run it down the sides of the Coopers Fermenter. Repeat this around the entire fermenter several times. Add your krausen collar and repeat. Pour some of the solution into the lid and allow it to sit for 2 minutes.
3. To clean the spigot, open it fully and allow the liquid to flow for 5 seconds, then close.
4. Pour the remaining solution from the fermenter into a large bowl. Place your spoon or whisk, can opener, and measuring cup into the bowl to keep them sanitized throughout the brewing process. Leave them immersed for at least 2 minutes before using. Discard any remaining solution in your fermenter.
5. After all surfaces have been thoroughly cleaned, do not rinse or dry the fermenter or utensils. Return the lid to the top of the fermenter and proceed immediately to brewing.

STEP 2: Brewing

Brewing beer is the process of combining malt brewing extract with yeast. Once combined, the yeast consumes the sugars in the malt, producing alcohol and carbon dioxide. This process is called fermentation.

6. Remove the yeast packet from under the lid of the can of Brewing Extract, then place the unopened can in hot tap water.
7. Add 4-8 liters / 1-2 gallons of water to your fermenter.
8. Add any additional malt or brew enhancer included with your refill. Mix until thoroughly dissolved.
9. Open the can of Brewing Extract and pour the contents into your fermenter. Stir until thoroughly mixed. This mixture of unfermented beer is called wort.
10. Top off the fermenter with cold or hot water to the 5-gallon / 19-liter mark. The wort temperature should be between 70°F and 76°F before adding yeast.
11. Optional: If your fermenter holds more volume, you can add water up to 23 liters / 6 gallons. This will produce more beer, but the flavor, body, bitterness, and ABV will be lighter than the specs listed on the product page.
12. Stir the wort vigorously with your sanitized spoon or whisk.
13. Sprinkle the yeast packet into the fermenter and put on the lid.

Fermentation temperature: Place your fermenter away from direct sunlight in a location with a consistent temperature between 68°F and 78°F.

Fermentation time: About 2 weeks.

STEP 3: Bottling & Carbonating

After 10 days, you may taste a small sample to determine if fermentation is complete. If it tastes like flat beer, it is ready. If it tastes sweet, allow it to continue fermenting. Do not leave beer in the fermenter longer than 24 days total.



14. When your beer is ready to bottle, fill 3 one-gallon containers with warm water. Use the second packet of No-Rinse Cleanser for bottling. Split the cleanser between the containers and mix until dissolved.
15. Distribute the cleaning solution equally among the bottles. Screw on the caps, or cover with a metal cap if using glass bottles, and shake the bottles vigorously. Allow them to sit for 10 minutes, then shake again. Remove caps and empty all cleaning solution into a large bowl. Use this solution to clean any other bottling equipment. Do not rinse.
16. Add carbonation drops to each bottle according to the table below.

Bottle Size	Carbonation Drops
740 mL bottle	2 drops
1 liter bottle	2 1/2 drops
1/2 liter bottle	1 drop

17. Alternatively, table sugar may be used according to the appropriate carbonation guide.
18. Holding the bottle at an angle, fill each bottle to about 2 inches from the top.
19. Place caps on bottles, hand tighten, and gently turn each bottle over to check the seal. It is not necessary to shake the bottles.
20. Store bottles upright and out of direct sunlight in a location with a consistent temperature between 70°F and 76°F / 21°C and 24°C.

Carbonation time: Minimum of 14 days. If the temperature is cooler than recommended, carbonation may take an additional week.

Tip from Our Brewmasters

After primary carbonation has taken place, your beer is ready to drink. We recommend placing 1 bottle in the refrigerator for 48 hours. After 48 hours, give it a try.

If it tastes the way you like, place the rest of your beer in the refrigerator. If it does not taste quite right, leave the bottles at room temperature for another week or so. Continue this process until your brew tastes just how you like it.

This process is called conditioning. During this time, the yeast left in your beer can help clean up any off-flavors. Almost everything gets a little better with time, and so will your beer.