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Beach Babe Blonde Ale Brewing Instructions

What You Get

- 1 Can Canadian Blonde Brewing Extract
- 1 Packet Dry Brewing Yeast, located under the lid of the Brewing Extract
- 2 Packets BrewMax Booster
- 1 Packet No-Rinse Cleanser

You Provide

- Juice and zest of 2 small limes, about 2 oz total

Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill the fermenter with warm water to line 1.
2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Save the remaining 1/2 packet of cleanser for bottling.
4. Swirl the sanitizer to coat the inside of the fermenter and lid.
5. Open the spigot and let sanitizer flow for 5 seconds, then close.
6. Pour the remaining sanitizer into a large bowl.
7. Soak your spoon, whisk, can opener, measuring cup, and anything else that will touch your beer in the sanitizer for at least 2 minutes.
8. Do not rinse or dry sanitized equipment.

Step 2: Prepare the Extract and Lime

1. Remove the yeast packet from under the lid of the Canadian Blonde Brewing Extract.
2. Set the yeast packet aside. You will use it for this recipe.
3. Place the unopened can of brewing extract in hot tap water.





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4. Zest and juice 2 small limes, about 2 oz total.
 5. Set the lime juice and zest aside.
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Step 3: Add Booster and Lime

1. Add 4 cups of water to a clean 3-quart or larger pot.
 2. Slowly sprinkle both packets of Booster into the water while stirring.
 3. Stir until the Booster is dissolved.
 4. Bring the mixture to a boil.
 5. Add the lime juice and zest.
 6. Remove the pot from heat.
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Step 4: Add the Brewing Extract

1. Open the Canadian Blonde Brewing Extract.
 2. Add the brewing extract to the hot mixture.
 3. Stir until thoroughly mixed.
 4. This mixture is called wort.
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Step 5: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
 2. Pour the wort into the fermenter.
 3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 4. Stir the wort vigorously with a sanitized spoon or whisk.
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Step 6: Add Yeast and Ferment

1. Sprinkle the yeast packet from under the lid into the fermenter.
2. Do not stir after adding yeast.





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3. Screw on the lid.
4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 65°F and 75°F.
5. Ferment for 21 days.

Step 7: Bottle and Carbonate

After 21 days, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, let it ferment for 3 more days. Do not leave the beer in the fermenter longer than 24 days total.

1. Fill a 1-gallon container with warm water.
2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Distribute the sanitizer equally among your bottles.
4. Cap the bottles and shake vigorously.
5. Let bottles sit for 10 minutes, then shake again.
6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
7. Do not rinse.
8. Add 2 carbonation drops to each 740 mL bottle.
9. Fill each bottle at an angle, leaving about 2 inches of headspace.
10. Cap bottles tightly.
11. Gently turn each bottle over to check the seal.
12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
13. Carbonate for at least 14 days. Cooler temperatures may require an additional week.

Step 8: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. Take a sip and enjoy it. You just crushed this recipe.
4. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then try again.

