BEWITCHED AMBER ALE

Complete Beer Making Kit | 2 Gallon Brewing Instructions

BREW SPECS

STYLE Reds, Ambers, and Browns	FLAVOR Smooth, malty, caramel-forward, balanced, lightly citrusy, and easy-drinking
ABV 5.5%	SRM (COLOR) 15
IBU (BITTERNESS) 30	BATCH SIZE 2 gallons

YOUR BREWING TIMELINE

BREW DAY About 30 minutes	FERMENTATION 10–14 days at 68–78°F
CARBONATION 2 weeks at 70–78°F	ENJOY Chill 48 hours, pour, and enjoy

WHAT YOU GET

- 2-gallon keg fermenter, lid, and spigot assembly (spigot, washer, nut)
- 1 can Bewitched Amber Ale brewing extract, with brewing yeast under the lid
- 1 packet No-Rinse Cleanser
- 11 reusable 740 mL bottles, caps, and carbonation drops

WHAT YOU PROVIDE

- Cold water for brewing and warm water for sanitizing
- 1-gallon or larger cooking pot, measuring cup, can opener, spoon or whisk, and a large bowl

Ready to enjoy in about 4–5 weeks.

STEP 01 / ASSEMBLE & TEST THE FERMENTER

Before brewing, install the spigot and test the fermenter for leaks.

01 Place the washer onto the spigot, with its beveled side facing the outside of the keg.

02 Insert the spigot through the keg opening and thread the nut on from inside. Hand-tighten until snug.

03 Fill the keg completely with water and let it sit for 15–30 minutes. Check for leaks around the spigot.

04 If you see a leak, empty the keg, remove the spigot, and reinstall it before brewing.

Watch out: Do not overtighten the spigot. Hand-tight is all you need.

STEP 02 / SANITIZE

Sanitize your fermenter, lid, spigot, spoon or whisk, can opener, measuring cup, and anything else that will touch your beer.

01 Fill the keg with warm water to the Line 1 mark. Add half the packet of No-Rinse Cleanser and stir until dissolved. Save the other half for bottling.

02 Attach the lid and swirl to coat all interior surfaces, including the underside of the lid. Let the solution contact the surfaces for at least 2 minutes.

03 Run a small amount of sanitizer through the spigot, then close it.

04 Pour the remaining sanitizer into a large bowl. Soak your spoon or whisk, can opener, and measuring cup for at least 2 minutes.

05 Do not rinse or dry sanitized equipment. Begin brewing while everything is clean.

STEP 03 / BREW YOUR BEER

Brew day takes about 30 minutes. The mixture of water and malt extract is called wort—unfermented beer.

01 Remove the brewing yeast packet from beneath the extract can lid and set it aside. Place the unopened extract can in hot tap water for approximately 10 minutes to make pouring easier.

02 Add 4 cups of water to a 1-gallon or larger pot.

03 Bring the water to a boil, then remove the pot from heat.

04 Open the extract can from the bottom. Stir the entire contents into the hot water until thoroughly dissolved.

05 Fill the sanitized fermenter with cold water to the Line 1 mark. Pour the wort into the keg, then top off with more cold water to the 2-gallon mark.

06 Stir vigorously with a sanitized spoon or whisk. Sprinkle the supplied yeast packet evenly across the surface. Do not stir after adding yeast.

07 Screw on the lid and place the fermenter in a dark location with a consistent temperature of 68–78°F (ideally 70–72°F). Ferment for 10–14 days.

During fermentation: Avoid opening the fermenter unnecessarily. Visible bubbling or foam may slow even while yeast activity continues.

STEP 04 / BOTTLE & CARBONATE

After 10 days, pour a small sample of beer from the spigot into a clean glass and give it a taste. If it tastes like flat beer, it's ready to bottle! If it still tastes sweet, let it ferment for another 4 days (14 days total), then taste it again. Most beers are ready within 10 to 14 days, but some may need a little extra time. Do not leave your beer in the fermenter for more than 21 days.

01 Using the remaining half packet of No-Rinse Cleanser, sanitize the bottles, caps, and all bottling equipment. Do not rinse.

02 Add the included carbonation drops according to your bottle size. For Mr. Beer 740 mL bottles, use 2 drops per bottle.

03 Hold each bottle at a slight angle under the spigot and fill to about 1 inch (two fingers) from the top.

04 Cap each bottle immediately and check the seal.

05 Store bottles upright, away from direct sunlight, at 70–78°F for 2 weeks (at least 14 days).

Important: Do not bottle if fermentation is unfinished. If the beer still tastes sweet or seems active near Day 21, contact Mr. Beer for brewing guidance. Bottling too early can cause excessive pressure.

STEP 05 / ENJOY

01 After carbonation, chill one bottle for 48 hours.

02 Pour slowly into a glass, leaving the sediment behind in the bottle.

03 If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then chill and try another. Keep this up until the flavor is where you want it.

04 Once the flavor is where you want it, add as many bottles to the fridge as you like and enjoy your work. You just crushed this recipe.

STEP 06 / CLEAN YOUR EQUIPMENT

Clean your brewing equipment promptly after use so it is ready for the next batch.

Clean the fermenter and spigot

01 Remove and disassemble the spigot.

02 Wash the fermenter and spigot components with warm water and Oxygen Brewery Wash or a clear, unscented, non-abrasive liquid soap.

03 Rinse thoroughly and let everything dry before storing.

Clean the bottles

01 Rinse bottles promptly after use.

02 Let bottles dry completely before storing.

Avoid abrasive cleaners: Do not use scouring pads, wire brushes, abrasive sponges, or abrasive cleaners. Scratches can harbor bacteria and impact future batches.

YOU DID IT!

Your Bewitched Amber Ale is ready to enjoy. For your next batch, explore new recipes and refills at mrbeer.com.