



COMPLETE BONUS BEER MAKING KIT

Oktoberfest Lager + Canadian Blonde | 2 Gallon Brewing Instructions

BREW SPECS

OKTOBERFEST LAGER	CANADIAN BLONDE
STYLE Regional (German style)	STYLE Pale Lager
FLAVOR Smooth, toasty, malt-forward	FLAVOR Smooth, light, clean, refreshing
ABV 4.4% SRM 10 IBU 21	ABV 4.4% SRM 2 IBU 13

YOUR BREWING TIMELINE / PER BATCH

BREW DAY About 30 minutes	FERMENTATION 10-14 days at 68-78°F
CARBONATION At least 14 days at 70-78°F	ENJOY Chill 48 hours before tasting

Ready to enjoy in about 4-5 weeks per batch.

WHAT YOU GET

- 1 keg fermenter (2 gallon), lid, and spigot assembly
- 1 can Oktoberfest Lager extract + yeast under its lid
- 1 can Canadian Blonde extract + yeast under its lid
- 2 packets BrewMax Booster (one per batch)
- 1 packet No-Rinse Cleanser
- 11 reusable 740 mL PET bottles, caps, and carbonation drops

WHAT YOU PROVIDE

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

TWO SEPARATE BREWS. Make one 2-gallon batch at a time with one extract can, its yeast, and one Booster. Reuse the fermenter and bottles for the second batch.

Before your second batch: Get another packet of No-Rinse Cleanser. The one included packet is used for sanitizing and bottling your first batch.



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.

For batch two: Use a new packet of No-Rinse Cleanser: half for brewing equipment, half for bottling. Clean and sanitize reused equipment before starting again.



STEP 03 / BREW YOUR BEER

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

Choose one beer per batch: Use either Oktoberfest Lager or Canadian Blonde extract, the yeast from beneath that can lid, and ONE packet of BrewMax Booster. Save the other extract, yeast, and Booster for your second batch. Do not combine both refills.

- 01** Remove the brewing yeast packet from beneath your chosen 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** Add ONE packet of BrewMax Booster slowly, stirring until completely dissolved.
- 04** Bring the mixture to a boil, then remove the pot from heat.
- 05** Open your chosen extract can from the bottom. Stir the entire contents into the hot water until thoroughly dissolved.
- 06** 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.
- 07** Stir vigorously with a sanitized spoon or whisk. Sprinkle the supplied yeast packet evenly across the surface. Do not stir after adding yeast.
- 08** 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 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 again. Some beers 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 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.

READY FOR YOUR SECOND BATCH?

Once the fermenter and bottles are available, repeat Steps 01-06 with your remaining extract can, its own yeast packet, and your second packet of BrewMax Booster. Obtain a fresh packet of No-Rinse Cleanser for sanitizing the equipment and bottles.

YOU DID IT!

Two different beers, two separate 2-gallon batches. Enjoy your Oktoberfest Lager and Canadian Blonde, and explore more refills and recipes at mrbeer.com.