



M&B Cream Ale Brewing Instructions

What You Get

- 1 Can Oktoberfest Brewing Extract
- 1 Packet Lactose
- 1 Packet Carapils Malt
- 1 Packet Crystal 60 Malt
- 1 Muslin Hop Sack
- 1 Packet S-04 Dry Ale Yeast
- 1 Packet No-Rinse Cleanser

You Provide

- Two 2-liter bottles of cream soda
- 1 tablespoon vanilla extract

Cream Soda Note: Use regular cream soda only. Do not use diet soda for this recipe.

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 muslin sack in the sanitizer for at least 2 minutes.
 8. Do not rinse or dry sanitized equipment.
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Step 2: Prepare the Cream Soda, Extract, and Grains

1. Pour two cold 2-liter bottles of regular cream soda into the sanitized fermenter.
 2. Put the lid on the fermenter while you continue brewing.
 3. Remove the yeast packet from under the lid of the Oktoberfest Brewing Extract.
 4. Do not use the yeast packet from under the lid for this recipe.
 5. Place the unopened Oktoberfest Brewing Extract can in hot tap water.
 6. Add the Carapils Malt and Crystal 60 Malt to the muslin sack.
 7. Tie the grain sack closed loosely so the grains can move freely inside the sack.
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Step 3: Steep the Grains

1. Add 8 cups of water to a 1-gallon or larger pot.
2. Heat the water to 155–160°F.
3. Add the grain sack to the pot.
4. Steep the grains for 30 minutes, maintaining 155–160°F.
5. After 30 minutes, remove the grain sack.
6. Rinse the grain sack with 1 cup of hot water around 160°F, allowing the runoff to drain back into the pot.
7. Do not squeeze the grain sack.
8. Discard the used grain sack.

Grain Note: Carapils helps add body and head retention, while Crystal 60 adds caramel malt character that works with the cream soda and vanilla.

Step 4: Add Lactose and Boil Briefly

1. Bring the grain water to a rolling boil.
2. Add the lactose.
3. Stir occasionally to help prevent scorching.
4. Boil for 5 minutes.
5. Remove the pot from heat.





Lactose Note: Lactose is a milk-derived sugar that adds sweetness, body, and a creamy mouthfeel. It does not ferment like regular brewing sugar.

Step 5: Add the Brewing Extract

1. Open the Oktoberfest Brewing Extract.
 2. Add the brewing extract to the hot mixture.
 3. Stir with a sanitized spoon until thoroughly mixed.
 4. This mixture is called wort.
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Step 6: Fill the Fermenter and Add Vanilla

1. Pour the wort into the fermenter over the cream soda.
 2. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 3. Add 1 tablespoon vanilla extract using a sanitized measuring spoon.
 4. Stir the wort mixture vigorously with a sanitized spoon or whisk.
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Step 7: Add Yeast and Ferment

1. Sprinkle the S-04 Dry Ale Yeast into the fermenter.
 2. Do not stir after adding yeast.
 3. Secure the fermenter lid.
 4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 68°F and 78°F.
 5. Ferment for 14 days.
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Step 8: Bottle and Carbonate

After 14 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.





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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.
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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. 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.

