

MR BEER

Hopped Malt Extract Brewing Instructions

STEP 1: SANITIZE

Sanitizing is the key to great-tasting beer. It prevents unwanted bacteria and helps ensure your batch turns out exactly as it should.

Note: Hopped Malt Extract does not include sanitizer. We recommend a no-rinse cleanser such as Mr. Beer No-Rinse Cleanser, CraftMeister Oxygen Brewery Wash, or a similar brewing sanitizer.

1. Fill clean keg with warm water to line mark 1, then add sanitizer according to package directions and stir until dissolved.
2. Screw on lid and swirl the keg so the solution contacts all interior surfaces, including the underside of the lid. Let sit for at least 2 minutes and swirl again.
3. To clean the spigot, open it fully and allow liquid to flow for 5 seconds, then close.
4. Pour the remaining solution into a bowl and place your spoon/whisk, can opener, and measuring cup into the bowl. Leave immersed for at least 2 minutes before use.
5. Do not rinse or dry. Return lid to keg and proceed immediately to brewing.

STEP 2: BREW

Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast consumes the sugars in the malt, producing alcohol and carbon dioxide (CO₂). This process is called fermentation.

1. Remove the yeast packet from under the lid of the can of brewing extract, then remove the label from the can. Place the unopened can in hot tap water.
2. Using a clean measuring cup, pour 4 cups of water into a 4-quart or larger pot. Bring water to a boil, then remove from heat.
3. Open the can of brewing extract from the bottom and pour it into the pot. Stir until thoroughly mixed—this mixture is called wort.
4. Fill the keg with cold water to line mark 1. The water should be 40–55°F (4–12°C).

5. Pour the wort into the keg, then add more cold water to reach line mark 2. Mix vigorously with a spoon or whisk.
6. Sprinkle the entire yeast packet into the keg and screw on the lid. **Do not stir.**
7. Allow your fermenter to sit for 10–14 days.

Store in a cool, dark place between 68–78°F (20–26°C), ideally 70–72°F (21–22°C).

STEP 3: BOTTLE & CONDITION

After 10–14 days, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, allow additional fermentation time.

Note: Carbonation drops are not included. We recommend Mr. Beer Carbonation Drops or table sugar.

1. Fill a container with warm water and add sanitizer according to directions.
 2. Clean and sanitize all bottles and bottling equipment. Do not rinse.
 3. Add carbonation sugar:
 - 740 mL bottle → 2 drops or ~1 tsp sugar
 - 1 L bottle → 2½ drops
 - 500 mL bottle → 1 drop
 4. Fill bottles to about 2 inches from the top.
 5. Cap bottles and check seals.
 6. Store upright at 70–76°F (21–24°C) for at least 14 days.
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TIP FROM OUR BREWMASTERS

After carbonation, your beer is ready to drink—but it will continue to improve with time.

We recommend chilling one bottle for 48 hours and tasting. If needed, allow the remaining bottles to condition at room temperature for another week or more.

- **New to brewing?** This is the simplest way to get started—no additional ingredients required.
- **Looking for more body or higher ABV?** Try a Standard or Deluxe Refill next time.