

MR. BEER BREWING INSTRUCTIONS

Intro

Welcome to brewing with Mr. Beer.

This guide will walk you through a simple, step-by-step process designed to help you brew great beer on your very first batch.

With your kit, you'll make approximately **2 gallons (about a case of beer)** in just a few weeks. Brew day takes about an hour — the rest is just letting your beer ferment, carbonate, and condition.

If you have questions along the way, visit [mrbeer.com](https://www.mrbeer.com) or contact our support team — we're happy to help.

What's Included

- 2 Gallon Keg Fermenter & Lid
 - Spigot, Washer & Nut
 - Brewing Extract (malt + hops)
 - Yeast Packet (under lid of extract can)
 - Booster
 - No-Rinse Cleanser
 - Carbonation Drops (included in your kit)
 - Bottles, Caps & Labels (included in complete kits)
 - Printed Instructions
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What You'll Need

You likely already have everything you need at home:

- 2 gallons of cold drinking water (tap, filtered, or bottled)
- 4-quart (or larger) pot

- Spoon or whisk
 - Can opener
 - Measuring cup
 - Large mixing bowl
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PAGE 2 — SETUP

Step 0: Assemble the Spigot

Before you begin brewing, install the spigot on your keg.

1. Place the washer onto the spigot (beveled side facing outward)
2. Insert the spigot into the keg opening
3. Screw the nut onto the inside and **hand-tighten only (do not overtighten)**

Check for leaks (optional)

Fill the keg with water and let it sit for 15–30 minutes.

If you notice any leaks, contact us and we'll take care of it.

 **You're ready to start brewing. Follow the steps below — we'll guide you through everything.**

PAGE 3 — STEP 1

STEP 1: SANITIZE

Sanitizing is the key to great-tasting beer. It prevents unwanted bacteria and protects your beer's flavor.

- Fill keg with warm water to line 1
- Add half the cleanser packet and stir until dissolved
- Close lid and swirl to coat all surfaces
- Let sit for at least 2 minutes

- Run solution through the spigot briefly
- Place tools in solution to sanitize

👉 Do not rinse — you're ready to brew

PAGE 4 — STEP 2

STEP 2: BREW

This is where your beer comes to life — you'll combine your ingredients to create your beer, then add yeast to start fermentation.

- Place unopened extract can in hot tap water (10 min)
- Heat 4 cups of water, then remove from heat
- Add Booster and stir until dissolved
- Open can and stir in extract until fully dissolved
- Fill keg with cold water to line 1
- Pour in wort, then top off to line 2 and mix well
- Sprinkle in yeast and close lid — do not stir

Store in a dark place at **68–78°F (ideal: 70–72°F)** for 10–14 days.

PAGE 5 — STEP 3

STEP 3: FERMENT

Now the yeast does the work.

- Place keg in a cool, dark location
- Let sit undisturbed for 10–14 days

👉 Not seeing bubbles? That's normal — trust the process.

PAGE 6 — STEP 4

STEP 4: BOTTLE


- Taste your beer — it should taste like flat beer (not sweet)
 - Clean and sanitize bottles
 - Do not rinse
 - Add carbonation drops to each bottle
 - Fill bottles (leave ~2 inches at top)
 - Cap tightly
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PAGE 7 — STEP 5

STEP 5: CARBONATE & CONDITION

This is where your beer becomes beer.

- Store bottles at room temperature
- Let sit for at least 14 days
- Chill before drinking

 Your beer may taste even better with extra time.

FINAL PAGE — TIP

A Tip from Our Brewmasters

Great beer gets even better with patience.

Chill one bottle for 48 hours and try it.

If needed, let the rest condition longer before chilling.