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MR. BEER KIT BREWING INSTRUCTIONS

Mix. Brew. Bottle. Enjoy.

Your Guide to Homebrewing with Mr. Beer

Welcome to Homebrewing

Congratulations on starting your brewing journey with Mr. Beer!

Whether this is your first batch or your fiftieth, these instructions will guide you through the entire brewing process—from assembling your fermenter to enjoying your finished beer.

Most batches take about **30 minutes to brew** and **4–6 weeks before they're ready to drink**, but the wait is worth it.

Before You Start

What's Included

Included in Every Kit

- ✓ 2-Gallon Keg Fermenter & Lid
- ✓ Spigot Assembly (Spigot, Washer & Nut)
- ✓ Brewing Extract
- ✓ Brewing Yeast
- ✓ No-Rinse Cleanser

Included in Complete Kits

- ✓ Bottles
 - ✓ Caps
 - ✓ Carbonation Drops
 - ✓ Labels
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What You'll Need

- ✓ 2 Gallons of Cold Water
 - ✓ 4-Quart (or Larger) Pot
 - ✓ Measuring Cup
 - ✓ Can Opener
 - ✓ Plastic Spoon or Whisk
 - ✓ Large Bowl
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Step 1

Assemble the Spigot

Before brewing, you'll need to install the spigot and test your keg for leaks.

Assemble the Spigot

1. Place the washer onto the spigot.
2. Make sure the **beveled side of the washer faces the outside of the keg.**
3. Insert the spigot through the opening in the fermenter.
4. Thread the nut onto the spigot from inside the keg.
5. Hand-tighten the nut until snug.

Leak Test

1. Fill the keg completely with water.
 2. Let it sit for 15–30 minutes.
 3. Check around the spigot for leaks.
 4. If leaking occurs, remove the spigot and reinstall it.
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Watch Out

Do not overtighten the spigot. Hand-tight is all that's needed.





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Step 2

Clean & Sanitize

Sanitizing is the most important step in brewing great beer.

Anything that touches your beer should be sanitized first.

Sanitize the Keg

1. Fill the keg with warm water to the Line 1 mark.
2. Add **half** of the cleanser packet.
3. Stir until dissolved.
4. Save the remaining half of the packet for bottling day.
5. Attach the lid and swirl thoroughly.
6. Make sure sanitizer contacts all interior surfaces, including the underside of the lid.
7. Let sit for at least 2 minutes.
8. Run a small amount of solution through the spigot.

Sanitize Your Tools

1. Pour the remaining sanitizer solution into a large bowl.
2. Place your spoon, measuring cup, and can opener into the bowl.
3. Let them soak for at least 2 minutes.

Watch Out

Do not rinse.

Do not dry.

Your equipment is ready to use immediately after sanitizing.

Step 3

Brew Your Beer





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This is where your beer comes to life.

Prepare the Ingredients

1. Remove the yeast packet from under the extract can lid.
2. Place the unopened extract can in hot tap water for approximately 10 minutes.

Make the Wort

1. Add 4 cups of water to a 4-quart (or larger) pot.
2. If your kit includes Booster, add it now and stir until dissolved.
3. Bring the water to a boil.
4. Remove from heat.
5. Open the extract can from the bottom.
6. Stir the extract into the hot water until fully dissolved.

Fill the Keg

1. Fill the keg with cold water to the Line 1 mark.
2. Pour the wort into the keg.
3. Top off with cold water to the Line 2 mark.
4. Mix vigorously with your sanitized spoon or whisk.

Pitch the Yeast

1. Sprinkle the yeast packet into the keg.
2. Close the lid.
3. Do not stir after adding yeast.

Ferment Your Beer

1. Place the keg in a cool, dark location.
2. Maintain a temperature between **68°F and 78°F**.
3. Ideal fermentation temperature is **70°F–72°F**.
4. Let ferment for **10–14 days**.





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Watch Out

Do not open the keg during fermentation.

Fermentation activity may slow after a few days, but the yeast is still working.

Step 4

Bottle Your Beer

After fermentation, it's time to prepare your beer for carbonation.

Confirm Fermentation Is Complete

After 10 days:

1. Pour a small sample from the spigot into a clean glass.
2. Taste the sample.

Ready to Bottle?

If it tastes like:

Flat Beer → Ready to Bottle

Sweet Beer → Continue fermenting for several more days and test again

Important

Do not leave beer in the fermenter for more than **21 days total**.

Sanitize Bottling Equipment

1. Repeat the sanitizing process using the remaining cleanser.
2. Sanitize all bottles, caps, and bottling equipment.
3. Do not rinse after sanitizing.

Fill the Bottles





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1. Add carbonation drops or sugar to each bottle.
 2. Place the bottle against the spigot at a slight angle.
 3. Fill to approximately **1 inch from the top**.
 4. Cap each bottle immediately.
 5. Verify each cap is sealed securely.
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Watch Out

If carbonation drops are not included with your kit, use table sugar or Mr. Beer Carbonation Drops according to the recommended priming amounts.

Step 5

Carbonate & Condition

This is where your beer develops carbonation, flavor, and character.

Carbonation

1. Store bottles upright.
2. Keep bottles between **70°F and 78°F**.
3. Avoid direct sunlight.
4. Allow bottles to carbonate for at least **14 days**.

Before Drinking

1. Refrigerate bottles for **48 hours** before opening.
 2. Pour slowly into a glass.
 3. Leave sediment behind in the bottle.
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Brewmaster Tip

Try one bottle after 14 days.

If you'd like a smoother, more mature flavor, allow the remaining bottles to condition for an additional week before refrigerating.





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Many beers improve with extra conditioning time.

Step 6

Clean Your Equipment

Cleaning immediately after use helps keep future batches tasting their best.

Clean the Keg

1. Remove the spigot assembly.
2. Disassemble the spigot.
3. Wash all components with warm water.
4. Use Oxygen Brewery Wash or clear, unscented liquid soap.
5. Rinse thoroughly.

Clean the Bottles

1. Rinse bottles immediately after use.
 2. Allow them to dry completely before storage.
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Avoid Abrasive Cleaners

Never use:

- X Scouring Pads
- X Wire Brushes
- X Abrasive Sponges
- X Abrasive Cleaners

Scratches can harbor bacteria and impact future batches.

 **Congratulations!**

You've brewed your own beer.





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Homebrewing is part science, part patience, and part creativity—and you've just completed your first batch.

Enjoy it with friends, take notes on what you liked, and start planning your next brew.

Ready for another batch?

Visit [MrBeer.com](https://www.mrbeer.com) to explore new beer recipes, brewing ingredients, and seasonal releases.

Brew. Share. Repeat. 🍺

Mr. Beer®

Making Homebrewing Simple Since 1993.



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