



Mr. Beer's Blonde Shell Ale Brewing Instructions

What You Get

- 1 Can Golden Ale Brewing Extract
- 1 Packet Vienna Malt
- 1 Packet Carapils Malt
- 1 Packet Pilsen Malt
- 1 Packet Simcoe Hops
- 1 Packet Cascade Hops
- 1 Packet Citra Hops
- 2 Muslin Hop Sacks
- 1 Packet Nottingham Ale Yeast
- 1 Packet No-Rinse Cleanser

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, hop sacks, scissors, and anything else that will touch your beer in the sanitizer for at least 2 minutes.
8. Do not rinse or dry sanitized equipment.

Step 2: Prepare the Extract, Grains, and Hops





1. Remove the yeast packet from under the lid of the Golden Ale Brewing Extract.
 2. Do not use the yeast packet from under the lid for this recipe.
 3. Place the unopened can of brewing extract in hot tap water.
 4. Add the Vienna Malt, Carapils Malt, and Pilsen Malt to one muslin hop sack.
 5. Tie the grain sack closed loosely so the grains can move freely inside the sack.
 6. Add about 1/4 packet of Simcoe hops and 1/4 packet of Cascade hops to the second muslin hop sack.
 7. Tie the hop sack closed loosely and trim away excess material.
 8. Store the remaining Simcoe and Cascade hops in an airtight bag or container in the freezer. These extra hops are not used in this recipe and can be saved for a future brew.
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Step 3: Steep the Grains

1. Add 8 cups of water to a 1-gallon or larger boil pot.
 2. Heat the water to 155–165°F.
 3. Add the grain sack to the pot.
 4. Steep the grains for 30 minutes, maintaining 155–165°F.
 5. After 30 minutes, turn off the heat and remove the grain sack.
 6. Place the grain sack in a colander over the pot.
 7. Rinse the grain sack with 1 cup of hot water around 160°F, allowing the runoff to drain back into the pot.
 8. Do not squeeze the grain sack.
 9. Discard the used grain sack.
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Step 4: Boil the Hops

1. Bring the grain water to a low rolling boil.
 2. Add the hop sack containing the Simcoe and Cascade hops.
 3. Boil for 10 minutes.
 4. After 10 minutes, remove the pot from heat.
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Step 5: Add the Brewing Extract

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

1. Fill the fermenter with cold tap water to line 1.
 2. Pour the wort into the fermenter, including the hop sack.
 3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 4. Stir the wort vigorously with a sanitized spoon or whisk.
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Step 7: Add Yeast and Ferment

1. Sprinkle the Nottingham Ale Yeast into the fermenter.
 2. Do not stir after adding yeast.
 3. Screw on the 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 total.
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Step 8: Dry Hop on Day 12

Dry hopping adds fresh hop aroma to your beer. For this recipe, only a small portion of the Citra hops is used.

1. On day 12 of fermentation, take out the Citra hops.
2. Sanitize your scissors before opening the hop packet. This helps keep anything that may touch the packet opening or come near the open fermenter clean.
3. Carefully open the Citra hop packet.
4. Carefully remove the fermenter lid.





5. Pour about 1/4 packet of Citra hops directly into the fermenter.
6. Do not stir.
7. Close the fermenter right away.
8. Allow the beer to ferment for 2 more days, for 14 days total.
9. Store the remaining Citra hops in an airtight bag or container in the freezer. These extra hops are not used in this recipe and can be saved for a future brew.

Dry Hop Note: You do not need a muslin sack for this dry hop addition. The Citra hop pellets can be added directly to the fermenter and will settle with the yeast and other sediment before bottling.

Step 9: 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.
 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 10: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.





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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.



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