



MRBEER[®]



Naughty Cream Ale Brewing Instructions

What You Get

- 1 Can Classic American Light Brewing Extract
 - 1 Packet Dry Brewing Yeast under the lid, not used for this recipe
 - 1 Packet BrewMax LME Pale
 - 1 Packet Flaked Yellow Corn
 - 1 Packet Pilsen Malt
 - 1 Packet Carapils Malt
 - 1 Packet Hallertau Pellet Hops
 - 2 Hop Sacks
 - 1 Packet Nottingham 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. Screw on the lid and swirl the fermenter so the sanitizer touches the entire inside surface, including the underside of the lid.
 5. Let sit for at least 2 minutes, then swirl again.
 6. Open the spigot and let sanitizer flow for 5 seconds, then close.
 7. Pour the remaining sanitizer into a large bowl.
 8. Place your spoon, whisk, can opener, and measuring cup in the sanitizer solution for at least 2 minutes before use.
 9. Do not rinse or dry sanitized equipment.
-

Step 2: Prepare the Extract and Grains

1. Remove the yeast packet from under the lid of the Classic American Light Brewing Extract.
 2. Do not use the yeast packet from under the lid for this recipe.
 3. Place the unopened can of brewing extract and the BrewMax LME Pale packet in hot tap water.
 4. Add the Flaked Yellow Corn, Pilsen Malt, and Carapils Malt to one hop sack.
 5. Tie the grain sack closed.
-

Step 3: Steep the Grains





MRBEER®



1. Add 6 cups of water to a clean 4-quart or larger pot.
 2. Heat the water to 155°F.
 3. Add the grain sack to the hot water.
 4. Steep the grains for 30 minutes between 155°F and 165°F.
 5. Carefully lift the grain sack out of the pot and place it in a strainer or colander over the pot.
 6. Rinse the grain sack over the pot with 1 cup of hot water.
 7. Let the grain sack drain.
 8. Do not squeeze the grain sack.
 9. Discard the used grain sack.
-

Step 4: Boil the Hops

1. Place the Hallertau pellet hops into the second hop sack.
 2. Tie the hop sack closed and trim away excess material.
 3. Bring the grain water to a low rolling boil.
 4. Add the hop sack.
 5. Boil for 5 minutes.
 6. Remove the pot from heat.
-

Step 5: Add the Extract and LME

1. Open the Classic American Light Brewing Extract and BrewMax LME Pale.
 2. Pour both into the hot mixture in your pot.
 3. Stir until thoroughly mixed.
 4. This mixture is called wort.
-

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. Leave the hop sack in the wort for the full fermentation.
 5. Stir vigorously with a sanitized spoon or whisk.
-

Step 7: Add Yeast and Ferment

1. Sprinkle the Nottingham yeast packet into the fermenter.
2. Do not stir after adding yeast.
3. Screw on the lid.





MR BEER[®]



4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 57°F and 70°F.
 5. Ferment for 14 days.
-

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 21 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.
-

Step 9: Condition and Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Taste the chilled bottle.
3. If it tastes good, chill the rest of the batch.
4. If it needs more time, leave the remaining bottles at room temperature for another week.
5. Pour slowly into a glass, leaving sediment behind in the bottle.

