



Rapturous Raspberry 5 Gallon Brewing Instructions

What You Get

- 1 Can Coopers Mexican Cerveza HME
- 1 Can Coopers Amber Malt
- 1 Packet S-04 Yeast
- 3 Packets No-Rinse Cleanser

You Provide

- 4 lb frozen red raspberries, thawed and pureed

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. Clean your fermenter, lid, spoon or whisk, can opener, measuring cup, and any other brewing tools.
2. Mix No-Rinse Cleanser with warm water according to your cleanser packet directions.
3. Sanitize the fermenter and all brewing tools that will touch the beer.
4. If your fermenter has a spigot, run sanitizer through the spigot.
5. Sanitize the blender, food processor, bowl, or container you will use for the raspberries.
6. Do not rinse or dry sanitized equipment.

Step 2: Prepare the Raspberries

1. Thaw 4 lb of frozen red raspberries.
2. Puree the raspberries using sanitized equipment.
3. Set the raspberry puree aside in a sanitized container.
4. Keep it covered until you are ready to add it to the fermenter.





Fruit Note: Raspberry puree will add fruit flavor, color, fermentable sugars, and extra sediment. This is normal for a fruit beer.

Step 3: Warm the Extracts

1. Place the unopened can of Coopers Mexican Cerveza HME in hot tap water.
 2. Place the unopened can of Coopers Amber Malt in hot tap water.
 3. Let both cans warm for several minutes so they pour more easily.
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Step 4: Make the Wort

1. Add about 1 gallon of water to a large brew pot.
 2. Bring the water to a boil.
 3. Once boiling, remove the pot from heat.
 4. Open the Coopers Mexican Cerveza HME.
 5. Open the Coopers Amber Malt.
 6. Add both cans to the hot water.
 7. Stir until fully dissolved and mixed.
 8. This mixture is called wort.
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Step 5: Fill the Fermenter and Add Raspberry Puree

1. Add cold water to your sanitized 5-gallon fermenter.
2. Pour the wort into the fermenter.
3. Add the raspberry puree to the fermenter.
4. Top off with cold water to reach 5 gallons.
5. Stir vigorously with a sanitized spoon or whisk.

Fruit Fermentation Note: Raspberry puree may create extra fermentation activity and sediment. Keep the fermenter somewhere safe in case foam or liquid escapes.





Step 6: Add Yeast and Ferment

1. Sprinkle the S-04 yeast over the wort.
 2. Do not stir after adding yeast.
 3. Secure the fermenter 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 21 days.
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Step 7: Package the Beer

After 21 days, taste a small sample. If it tastes like flat beer, it is ready to package. If it tastes sweet, let it ferment for 3 more days. Do not leave the beer in the fermenter longer than 24 days total without brewer approval.

If Bottling

1. Sanitize bottles, caps, siphon, bottling bucket, tubing, and any other bottling equipment.
2. Prepare priming sugar according to your 5-gallon bottling process.
3. Transfer the beer carefully, leaving raspberry pulp and sediment behind in the fermenter.
4. Fill each bottle, leaving proper headspace.
5. Cap bottles tightly.
6. Store bottles upright at 70°F to 76°F.
7. Carbonate and condition for at least 3–4 weeks.

If Kegging

1. Sanitize the keg, lid, posts, tubing, and transfer equipment.
 2. Transfer the beer carefully, leaving raspberry pulp and sediment behind in the fermenter.
 3. Chill and carbonate using your normal kegging process.
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Step 8: Enjoy

1. After carbonation, chill the beer well.
2. Pour slowly into a glass, leaving sediment behind if bottle conditioning.
3. Take a sip and enjoy it. You just crushed this recipe.





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4. If the beer tastes young, sharp, or overly tart, let it condition for another week or two, then try again.

Best Flavor Note: Fruit beers often improve after the raspberry, malt, tartness, and carbonation have had time to come together. This beer should be best after about 6–8 weeks total.



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