Rhapsody On Blue 5 Gallon Brewing Instructions

What You Get

- 1 Can Coopers Draught Brewing Extract
- 1 Can Coopers Wheat Malt Extract
- 1 Packet Dry Brewing Yeast under the lid of the Coopers Draught can
- 3 Packets No-Rinse Cleanser

You Provide

- 2 lbs frozen or canned blueberries
- 5-gallon brewing equipment
- Bottles and caps
- Carbonation drops
- Can opener
- Measuring cup
- Spoon or whisk
- Blender
- 1-gallon or larger pot

Step 1: Sanitize

Sanitizing is one of the most important parts of brewing. Anything that touches your beer or blueberries after this point should be sanitized.

1. Fill your clean fermenter with 8 liters, or about 2 gallons, of warm water.
2. Add 1 packet of No-Rinse Cleanser and stir until dissolved.
3. Use your measuring cup to scoop sanitizer and run it down the sides of the fermenter.
4. Repeat around the inside of the fermenter several times.
5. If using a Coopers-style fermenter with a krausen collar, sanitize the krausen collar as well.
6. Pour sanitizer into the lid and let it sit for at least 2 minutes.

7. Open the spigot fully and let sanitizer flow for about 5 seconds, then close.
8. Pour some sanitizer into a large bowl.
9. Place your spoon or whisk, can opener, measuring cup, and blender parts into the sanitizer.
10. Let tools sit in the sanitizer for at least 2 minutes before using.
11. Do not rinse or dry sanitized equipment.
12. Discard any remaining sanitizer from the fermenter and proceed immediately to brewing.

Step 2: Prepare the Extracts and Blueberries

1. Remove the yeast packet from under the lid of the Coopers Draught can and set it aside.
2. Place the unopened cans of Coopers Draught and Coopers Wheat Malt in hot tap water to soften.
3. Add 2 lbs of frozen or canned blueberries to your sanitized blender.
4. Purée the blueberries.
5. Cover the purée and set it aside. You will add it to the fermenter later.

Note: If using frozen blueberries, thaw them before puréeing.

Step 3: Make the Wort

1. Add 8 cups of water to a clean 1-gallon or larger pot.
2. Bring the water to a boil.
3. Remove the pot from heat.
4. Open both cans of brewing extract.
5. Pour the Coopers Draught and Coopers Wheat Malt into the hot water.
6. Stir until fully mixed. This mixture is called wort.

Step 4: Fill the Fermenter

1. Add 1 gallon of cold water to your fermenter.
2. If using a Coopers BrewMax fermenter, add enough cold water to cover the spigot hole.
3. Pour the wort into the fermenter.
4. Add more cold water until the fermenter reaches 5 gallons / 19 liters total.
5. Add the blueberry purée to the fermenter.

6. Stir vigorously with your sanitized spoon or whisk.

Step 5: Add Yeast and Ferment

1. Sprinkle the dry brewing yeast into the fermenter.
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 75°F.
5. Ferment for 21 days.

Step 6: Check Fermentation

After 21 days, taste a small sample.

1. If it tastes like flat beer, it is ready to bottle.
2. If it tastes sweet, let it ferment for 3 more days.
3. Do not leave the beer in the fermenter longer than 24 days total.

Step 7: Bottle and Carbonate

1. When your beer is ready to bottle, fill 3 clean 1-gallon containers with warm water.
2. Split the remaining No-Rinse Cleanser between them and stir until dissolved.
3. Distribute 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.
7. Use the sanitizer to clean any bottling equipment.
8. Do not rinse.
9. Add carbonation drops to each bottle.

Use this guide:

- 740 mL bottle: 2 carbonation drops
- 1 liter bottle: 2 1/2 carbonation drops
- 500 mL bottle: 1 carbonation drop

10. Holding each bottle at an angle, fill to about 2 inches from the top.
11. Cap bottles tightly.
12. Gently turn each bottle over to check the seal. Shaking is not necessary.
13. Store bottles upright and out of direct sunlight at 70°F to 76°F.
14. Let bottles carbonate for at least 14 days. Cooler temperatures may require an additional week.

Step 8: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then chill and try another. Keep this up until the flavor is where you want it.
4. Once the flavor is where you want it, add as many bottles to the fridge as you like and enjoy your work. You just crushed this recipe.