



## Rio Negro Black Lager Brewing Instructions

### What You Get

- 1 Can Czech Pilsner Brewing Extract
  - 2 Packets BrewMax LME Robust
  - 1 Packet Vienna Malt
  - 1 Packet Flaked Yellow Corn
  - 1 Packet W-34/70 Yeast
  - 1 Muslin Hop Sack
  - 1 Packet No-Rinse Cleanser
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### 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, and hop sack in the sanitizer for at least 2 minutes.
  8. Do not rinse or dry sanitized equipment.
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### Step 2: Prepare the Grains

1. Add the Vienna Malt and Flaked Yellow Corn to the muslin hop sack.
2. Tie the grain sack closed loosely so the grains can move freely inside the sack.
3. Add 8 cups of water to a 1-gallon or larger boil pot.





4. Heat the water to 155–160°F.
  5. Add the grain sack to the pot.
  6. Steep the grains for 30 minutes, maintaining 155–160°F.
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### **Step 3: Rinse the Grains**

1. After 30 minutes, turn off the heat and remove the grain sack.
  2. Place the grain sack in a colander over the pot.
  3. Rinse the grain sack with 1 cup of hot water around 160°F, allowing the runoff to drain back into the pot.
  4. Do not squeeze the grain sack.
  5. Discard the used grain sack.
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### **Step 4: Boil the Grain Water**

1. Bring the grain water to a rolling boil.
  2. Boil for 5 minutes.
  3. After 5 minutes, remove the pot from heat.
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### **Step 5: Add the Brewing Extract and LME**

1. Open the Czech Pilsner Brewing Extract.
  2. Open both BrewMax LME Robust packets.
  3. Add the brewing extract and both LME packets to the hot grain water.
  4. Stir with a sanitized spoon until thoroughly mixed.
  5. This mixture is called wort.
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### **Step 6: Fill the Fermenter**

1. Fill the fermenter with cold water to line 1.
2. Pour the wort into the fermenter.





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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 W-34/70 yeast packet 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 55°F and 72°F.
5. Ferment for 14 days.

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## 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 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 9: Enjoy

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