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Rocket's Red Glare Brewing Instructions

What You Get

- 1 Can Bewitched Amber Ale Brewing Extract
 - 1 Packet Dry Brewing Yeast, located under the lid of the Brewing Extract
 - 1 Packet BrewMax LME Golden
 - 1 Packet Cascade Hop Pellets
 - 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 Extract, LME, and Hops

1. Remove the yeast packet from under the lid of the Bewitched Amber Ale Brewing Extract.
2. Set the yeast packet aside. You will use it for this recipe.
3. Place the unopened can of brewing extract in hot tap water.
4. Add the Cascade hop pellets to the muslin hop sack.





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5. Tie the hop sack closed and trim away excess material.
 6. Add 4 cups of water to a clean 3-quart or larger pot.
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Step 3: Add Hops, Extract, and LME

1. Bring the 4 cups of water to a boil.
 2. Add the hop sack to the boiling water.
 3. Remove the pot from heat.
 4. Open the Bewitched Amber Ale Brewing Extract.
 5. Open the BrewMax LME Golden packet.
 6. Add the brewing extract and LME to the hot hop water.
 7. Stir until thoroughly mixed.
 8. This mixture is called wort.
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Step 4: 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 fermenter for the full fermentation.
 5. Stir the wort vigorously with a sanitized spoon or whisk.
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Step 5: Add Yeast and Ferment

1. Sprinkle the yeast packet from under the lid 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 65°F and 75°F.
5. Ferment for 21 days.





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During fermentation, you may see cloudy beer, bubbles, foam, or sediment at the bottom of the fermenter. This is normal. Activity may slow down after the first few days, but the yeast is still working.

Step 6: Bottle and Carbonate

After 21 days, your beer is ready to bottle.

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 7: 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.

