



Schnapsidee Fest Beer 5 Gallon Brewing Instructions

What You Get

- 1 Can Coopers Light Malt
- 2 Boxes Coopers Light Dry Malt
- 2 Packets Booster
- 2 Packets Munich Malt
- 2 Packets Crystal 60 Malt
- 4 Packets Hallertau Hops
- 1 Packet W-34/70 Dry Lager Yeast
- 6 Muslin Hop Sacks
- 2 Packets 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. Add 8 liters, or 2 gallons, of warm water to your 5 gallon fermenter.
2. Add 1 full packet of No-Rinse Cleanser and stir until dissolved.
3. Save the second packet of No-Rinse Cleanser for bottling.
4. Use your measuring cup to scoop sanitizer and run it down the inside walls of the fermenter.
5. Repeat this around the entire fermenter a few times.
6. Add the krausen collar and repeat the same process to sanitize it.
7. Pour some sanitizer into the lid and let it sit for at least 2 minutes.
8. Open the spigot and let sanitizer flow for 5 seconds, then close.
9. Pour some sanitizer into a large bowl.
10. Soak your spoon, whisk, can opener, measuring cup, and muslin sacks in the sanitizer for at least 2 minutes.





11. Discard any remaining sanitizer from the fermenter.
 12. Do not rinse or dry sanitized equipment.
-

Step 2: Prepare the Grains and Hops

1. Split the Munich Malt and Crystal 60 Malt evenly between two muslin sacks.
 2. Tie both grain sacks closed loosely so the grains can move freely inside the sacks.
 3. Add 2 packets of Hallertau hops to one muslin sack.
 4. Tie the first hop sack closed loosely so the hops have room to expand.
 5. Add the remaining 2 packets of Hallertau hops to another muslin sack.
 6. Tie the second hop sack closed loosely so the hops have room to expand.
 7. Set the hop sacks aside.
-

Step 3: Steep the Grains

1. Add 20 cups, or about 1.5 gallons, of water to a 2 gallon or larger boil pot.
2. Heat the water to 155–160°F.
3. Add both grain sacks to the pot.
4. Steep the grains for 30 minutes, maintaining 155–165°F.
5. After 30 minutes, turn off the heat.
6. Remove the grain sacks and place them in a colander over the pot.
7. Rinse the grain sacks with 1 cup of hot water around 160°F, allowing the runoff to drain back into the pot.
8. Do not squeeze the grain sacks.
9. Discard the used grain sacks.

Grain Note: Munich Malt adds rich malt depth, while Crystal 60 adds light caramel character and color to support the smooth fest beer profile.

Step 4: Add Dry Malt, Booster, and Liquid Malt

1. Increase the heat to medium-high.





2. Slowly sprinkle both boxes of Coopers Light Dry Malt into the grain water while stirring.
3. Keep stirring constantly as foam rises.
4. If foam rises too high, remove the pot from heat briefly and lower the temperature slightly.
5. Continue stirring until the foam settles and the mixture reaches a boil.
6. Once the solution is boiling, add both packets of Booster.
7. Stir until dissolved.
8. Add the can of Coopers Light Malt.
9. Stir until dissolved.

Dry Malt Note: Dry malt can foam aggressively as it heats. Add it slowly and keep stirring until the hot break happens, when the foam settles and the liquid reaches a steady boil.

Step 5: Boil the Hallertau Hops

1. Once the wort reaches a low rolling boil, add the first Hallertau hop sack.
2. Boil for 60 minutes.
3. After 30 minutes of the 60-minute boil have passed, add the second Hallertau hop sack.
4. Continue boiling for the remaining 30 minutes.
5. After the full 60-minute boil is complete, remove the pot from heat.

Hop Note: Hallertau hops add mild bitterness and classic German-style hop character. The first hop sack builds balance, while the second supports a smoother hop finish.

Step 6: Fill the Fermenter

1. Add enough cold water to the fermenter to cover the spigot hole, about 1–2 gallons.
 2. Carefully pour the wort into the fermenter, including the Hallertau hop sacks.
 3. Top off with cold water to 5 gallons, or 19 liters.
 4. Stir the wort vigorously with a sanitized spoon or whisk.
-

Step 7: Add Yeast and Ferment Cool

1. Sprinkle the W-34/70 Dry Lager 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 52°F and 58°F.
5. Ferment for 21 days.

Lager Fermentation Note: This recipe uses W-34/70 lager yeast. Keeping the fermenter between 52°F and 58°F helps create the clean, crisp finish expected from this German-style fest beer.

Step 8: Bottle and Carbonate

After 21 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 3 separate 1-gallon containers with warm water.
2. Split the remaining packet of No-Rinse Cleanser evenly between the 3 containers.
3. Stir each container until the cleanser is dissolved.
4. Distribute the sanitizer equally among your bottles.
5. Cap the bottles and shake vigorously.
6. Let bottles sit for 10 minutes, then shake again.
7. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
8. Do not rinse.
9. Add 2 carbonation drops to each 740 mL bottle.
10. Fill each bottle at an angle, leaving about 2 inches of headspace.
11. Cap bottles tightly.
12. Gently turn each bottle over to check the seal.
13. Store bottles upright and out of direct sunlight at 70°F to 76°F.
14. Carbonate for at least 14 days. Cooler temperatures may require an additional week.

Conditioning Note: Clean lager-style beers benefit from a little extra time. Conditioning helps the malt character, hop balance, and lager finish become smoother and more polished.

Step 9: Enjoy





MRBEER®



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 your first 5 gallon batch.
4. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then try again.

For the smoothest flavor, let this fest beer condition for **6–8 weeks total** before judging the final flavor.



3366 N. Dodge Blvd. Tucson, AZ 85716

mrbeer.com

