



MR BEER[®]



Schnapsidee Fest Beer Brewing Instructions

What You Get

- 3 Packets Pale DME
- 2 Packets Amber DME
- 1 Packet BrewMax Booster
- 1 Packet Munich Malt
- 1 Packet Crystal 60 Malt
- 2 Packets Hallertau Hops
- 1 Packet W-34/70 Dry Lager Yeast
- 4 Muslin Hop Sacks
- 1 Packet 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. 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 sacks in the sanitizer for at least 2 minutes.
8. Do not rinse or dry sanitized equipment.

Step 2: Prepare the Grains and Hops

1. Add the Munich Malt and Crystal 60 Malt to one muslin hop sack.





2. Tie the grain sack closed loosely so the grains can move freely inside the sack.
 3. Add 1 packet of Hallertau hops to a second muslin hop sack.
 4. Add the other packet of Hallertau hops to a third muslin hop sack.
 5. Tie both hop sacks closed loosely so the hops have room to expand.
 6. Set the hop sacks aside.
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Step 3: Steep the Grains

1. Add 16 cups of water to a 2-gallon or larger boil pot.
 2. Heat the water to 155–160°F.
 3. Add the grain sack to the pot.
 4. Steep the grains for 30 minutes, maintaining 155–160°F.
 5. After 30 minutes, turn off the heat and remove the grain sack.
 6. Place the grain sack in a colander over the pot.
 7. Rinse the grain sack with 1 cup of hot water around 160°F, allowing the runoff to drain back into the pot.
 8. Do not squeeze the grain sack.
 9. Discard the used grain sack.
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Step 4: Add the DME and Booster

1. Increase the heat to medium-high.
2. Slowly sprinkle in all 3 packets of Pale DME and both packets of Amber DME while stirring.
3. Continue stirring until the dry malt is dissolved.
4. Keep stirring as the mixture heats to help control foam.
5. If foam begins to rise too high, briefly remove the pot from heat and lower the temperature slightly.
6. Continue heating until the foam settles and the mixture reaches a boil.
7. Add the BrewMax Booster and stir until dissolved.
8. Bring the mixture to a low rolling boil.





Step 5: Boil the Hallertau Hops

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

Step 6: Fill the Fermenter

1. Fill the fermenter with cold water to line 1.
2. Pour the wort into the fermenter, including the hop sacks.
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.

Step 7: Add Yeast and Ferment Cold

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

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 a 1-gallon container with warm water.
2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.





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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.

