

**MR BEER®**

Summer Sipping Refill Bundle

Brewing Instructions

What You Get

- 1 Aztec Mexican Cerveza Standard Refill
- 1 Classic American Light Standard Refill
- 1 Northwest Pale Ale Craft Refill
- Brewing yeast under the lid of each brewing extract
- No-Rinse Cleanser included with each refill
- BrewMax Booster included with the Aztec Mexican Cerveza and Classic American Light Standard Refills

Before You Brew

This bundle makes **three separate 2-gallon batches**, for about **6 gallons total** when all three refills are brewed.

Brew **one refill at a time** unless you have multiple compatible 2-gallon fermenters. Each refill should be brewed, fermented, bottled, and conditioned as its own batch.

The **Aztec Mexican Cerveza** and **Classic American Light** are standard refills and include BrewMax Booster. The **Northwest Pale Ale** is a craft refill and does not need Booster or LME. Nothing is missing — the craft extract is designed to provide the body, flavor, and ABV on its own.

Step 1: Sanitize

Sanitizing is one of the most important parts of brewing. It helps prevent unwanted bacteria and gives your beer the best chance to taste clean, fresh, and exactly as it should.

1. Fill your clean fermenter with warm water to line mark 1.
2. Add **half the packet of No-Rinse Cleanser** and stir until dissolved.
3. Save the remaining half packet of cleanser for bottling.
4. Secure the lid and swirl the sanitizer so it contacts all interior surfaces, including the underside of the lid.
5. Let sit for at least 2 minutes, then swirl again.





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6. Open the spigot fully and allow sanitizer to flow for about 5 seconds, then close.
 7. Pour the remaining sanitizer into a large bowl.
 8. Place your spoon or whisk, can opener, and measuring cup into the bowl.
 9. Let tools sit in the sanitizer for at least 2 minutes before using.
 10. Do not rinse or dry sanitized equipment.
 11. Return the lid to the fermenter and proceed immediately to brewing.
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Step 2: Brew

1. Choose which refill you are brewing.
2. Remove the yeast packet from under the lid of the brewing extract and set it aside.
3. Place the unopened can of brewing extract in hot tap water to soften.
4. Using a clean measuring cup, add **4 cups of water** to a 4-quart or larger pot.

If Brewing Aztec Mexican Cerveza or Classic American Light

1. Slowly add the included BrewMax Booster while stirring.
2. Stir until the Booster is dissolved.
3. Bring the water to a boil.
4. Once boiling, remove the pot from heat.
5. Open the brewing extract can from the bottom.
6. Pour the brewing extract into the pot.
7. Stir until thoroughly mixed. This mixture is called wort.

If Brewing Northwest Pale Ale

1. Bring the 4 cups of water to a boil.
 2. Once boiling, remove the pot from heat.
 3. Open the brewing extract can from the bottom.
 4. Pour the brewing extract into the pot.
 5. Stir until thoroughly mixed. This mixture is called wort.
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Step 3: Fill the Fermenter and Add Yeast





1. Fill your fermenter with cold water to line mark 1.
 2. Pour the wort into the fermenter.
 3. Add more cold water until the fermenter reaches line mark 2.
 4. Mix vigorously with your sanitized spoon or whisk.
 5. Sprinkle the entire yeast packet into the fermenter.
 6. Secure the lid.
 7. Do not stir after adding yeast.
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Step 4: Ferment

1. Place the fermenter out of direct sunlight in a cool, dark location.
 2. Keep it at a steady temperature between **68–78°F**, ideally around **70–72°F**.
 3. Let the beer ferment for **10–14 days**.
 4. After 10–14 days, taste a small sample.
 5. If it tastes like flat beer, it is ready to bottle.
 6. If it still tastes sweet, let it ferment a little longer before bottling.
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Step 5: Bottle and Carbonate

Carbonation drops are not included with this bundle. We recommend Mr. Beer Carbonation Drops, but table sugar can also be used.

1. Fill a clean container with warm water.
2. Add the remaining half packet of No-Rinse Cleanser and stir until dissolved.
3. Clean and sanitize all bottles, caps, and bottling equipment.
4. Do not rinse after sanitizing.
5. Add carbonation drops or sugar to each bottle.

Recommended priming amounts:

- **740 mL bottle:** 2 carbonation drops or about 1 teaspoon sugar
- **1 liter bottle:** 2 1/2 carbonation drops
- **500 mL bottle:** 1 carbonation drop





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6. Fill each bottle to about 2 inches from the top.
 7. Cap bottles tightly.
 8. Check each seal.
 9. Store bottles upright at **70–76°F** and out of direct sunlight.
 10. Let bottles carbonate for at least **14 days**.
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Step 6: 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 more, then chill and try another.
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 stocked yourself with summer beer. Nicely done.



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