



Summertime Shanty Brewing Instructions

What You Get

- 1 Can Czech Pilsner Brewing Extract
- 1 Packet Golden LME
- 1 Packet Carapils Malt
- 1 Packet Citra Hops
- 1 Muslin Hop Sack
- 1 Packet Nottingham Yeast
- 1 Packet No-Rinse Cleanser

You Provide

- 6 grams or 7 packets of True Lemon
- More True Lemon optional for stronger lemon flavor

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 muslin sack in the sanitizer for at least 2 minutes.
8. Do not rinse or dry sanitized equipment.





Step 2: Prepare the Extract, LME, and Grain

1. Remove the yeast packet from under the lid of the Czech Pilsner Brewing Extract.
 2. Do not use the yeast packet from under the lid for this recipe.
 3. Place the unopened can of Czech Pilsner Brewing Extract in hot tap water.
 4. Place the unopened Golden LME packet in hot tap water.
 5. Add the Carapils Malt to the muslin sack.
 6. Tie the grain sack closed loosely so the grain can move freely inside the sack.
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Step 3: Steep the Carapils

1. Add 8 cups of water to a 1-gallon or larger pot.
2. Heat the water to 155–160°F.
3. Add the grain sack to the pot.
4. Steep the grain for 30 minutes, maintaining 155–160°F.
5. After 30 minutes, remove the grain sack.
6. Rinse the grain sack with 1 cup of hot water, allowing the runoff to drain back into the pot.
7. Do not squeeze the grain sack.
8. Discard the used grain sack.
9. Remove the pot from heat.

Grain Note: Carapils helps add a little body and head retention while keeping this beer light and refreshing.

Step 4: Add Citra Hops, Extract, and LME

1. Add the Citra hops directly to the hot grain water.
2. Open the Czech Pilsner Brewing Extract.
3. Add the brewing extract to the hot mixture.
4. Stir until thoroughly mixed.
5. Open the Golden LME packet.
6. Add the Golden LME to the hot mixture.





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7. Stir until fully combined.
8. This mixture is called wort.

Hop Note: Citra hops help add subtle citrus aroma and brightness that supports the lemon character without making the beer bitter.

Step 5: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
 2. Pour the wort into the fermenter.
 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 6: Add Yeast and Ferment

1. Sprinkle the Nottingham 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 68°F and 78°F.
 5. Ferment for 14 days.
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Step 7: Add True Lemon on Day 10

On day 10 of fermentation, add the True Lemon.

1. Open 6 grams or 7 packets of True Lemon.
2. Carefully remove the fermenter lid.
3. Add the True Lemon directly to the fermenter.
4. Do not stir.
5. Close the fermenter right away.
6. Let the beer continue fermenting until day 14.





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Lemon Note: Use 6 grams or 7 packets for a balanced lemon flavor. Add more only if you want a stronger lemon character.

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. For a true shandy-style pour, add lemonade to the finished beer when serving.
5. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then try again.

