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Sun Kissed Blonde Ale – Hoppy Edition

WHAT YOU GET

1 Can of Golden Ale Brewing Extract (includes Coopers Brewing Yeast)

1 oz Cascade Hops (for Hop Stand Addition)

1 oz Citra Hops (for Dry Hopping)

1 Muslin Hop Sack

1 Packet of No-Rinse Cleanser

Step-by-Step Brewing Instructions

Step 1: Sanitizing

Cleaning is one of the most important steps in brewing. It removes microscopic bacteria, wild yeast, and molds that can cause off-flavors in your beer. Follow these steps to ensure all equipment that comes into contact with your beer is properly sanitized:

1. Fill a clean fermenter with warm water to the mark 1 on the back, then add ½ pack (about 1 tablespoon) of No-Rinse Cleanser. Stir until dissolved. Save the remaining ½ of the cleanser for bottling.
2. Screw on the lid and swirl the fermenter so the solution makes contact with the entire interior, including the underside of the lid. Let sit for at least 2 minutes, then swirl again.
3. To clean the spigot, open it fully and allow liquid to flow for 5 seconds before closing.
4. Pour the remaining solution into a large bowl. Place your spoon/whisk, can opener, and measuring cup into the bowl to keep them sanitized throughout brewing.
5. After all surfaces have been sanitized, do not rinse or dry. Proceed immediately to brewing.

Step 2: Brewing

Brewing beer is the process of combining malt extract with yeast. The yeast consumes the sugars in the malt, producing alcohol and carbon dioxide (CO₂). This process is called fermentation.

1. Remove the yeast packet from under the lid of the can of Brewing Extract and set aside. Place the unopened can in hot tap water to soften.





2. Fill a clean, 4-quart (or larger) pot with 8 cups (½ gallon) of filtered or spring water.
3. Prepare your hops: Place the packet of Cascade hops into a muslin hop sack, loosely tie it closed, and trim away excess material.
4. Heat the water to a rolling boil, then remove from heat.
5. Immediately add the muslin hop sack and the can of Golden Ale Brewing Extract. Stir until fully mixed.
6. Cover the pot and let sit for 10 minutes. This is called the **Hop Stand Method**. It allows the Cascade hops to release their flavor and aroma without adding excessive bitterness.

Step 3: Cooling & Transferring to the Fermenter

The liquid at this stage is called **wort**, or unfermented beer. From this point on, avoid stirring unnecessarily to prevent contamination.

1. After the 10-minute hop stand, carefully remove the lid and use sanitized tongs to lift the hop sack, allowing excess liquid to drain.
2. Drop the hop sack directly into the fermenter.
3. Pour the wort from the pot into the fermenter.
4. Add cold, filtered water up to the mark 2 on the fermenter (or 8.5 liters if using another fermenter).
5. Do not stir once the wort is in the fermenter.

Step 4: Fermentation & Dry Hopping

The Golden Ale Brewing Extract includes a packet of **Coopers Brewing Yeast**, which is known for its clean fermentation, allowing the malt and hops to shine.

1. Sprinkle the yeast directly onto the wort—**do not stir**.
2. Seal the fermenter and place it in a dark area with a stable temperature between 68°-75°F (20°-25°C).
3. Allow fermentation to take place for 14 days.
4. On **Day 10 or 11**, prepare for dry hopping:
 - Sanitize a muslin hop sack.
 - Add **1 oz of Citra hops** to the sack, loosely tie it, and trim away excess fabric.





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- Carefully open the fermenter and gently place the hop sack inside.
- Try not to disturb the beer too much while adding the hops.
- Seal the fermenter and allow fermentation to continue.

Step 5: Bottling & Carbonation

After 14 days, fermentation should be complete. Before bottling, check for these signs:

- The beer should smell bright and citrusy.
- The beer should taste like flat beer, not sweet or syrupy.
- No visible bubbling or fermentation activity should be present.

If fermentation is complete, proceed with bottling:

1. Fill a 1-gallon container with warm water and add the remaining ½ pack of No-Rinse Cleanser. Stir until dissolved.
2. Distribute the cleaning solution evenly among your bottles. Cap the bottles and shake them vigorously. Let them sit for 10 minutes, then shake again. Empty the bottles but do not rinse.
3. Prime your bottles:
 - Add **2 Carbonation Drops** per 740mL bottle.
 - For 1-liter bottles, add **2 ½ drops**.
 - For ½-liter bottles, add **1 drop**.
4. Holding the bottle at an angle, fill each bottle to about 2 inches from the top.
5. Cap each bottle, tighten by hand, and gently turn upside down to check for a good seal.
6. Store bottles upright in a dark location at 70°-76°F (21°-24°C) for at least 14 days to allow carbonation to develop.

Tip from Our Brewmasters

After 14 days minimum (we prefer 21 days), your beer will be carbonated, but the flavor will continue to improve with conditioning. Try this method:

- Refrigerate **one test bottle** for 48 hours, then taste.
- If it tastes great, refrigerate the rest.



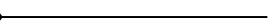


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- If it still seems young, leave the bottles at room temperature for another week before trying again.

This conditioning period allows the yeast to refine the flavors, making your beer even better with time.



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