



Sunshine and Mango Sour Brewing Instructions

What You Get

- 1 Can Golden Ale Brewing Extract
- 1 Packet Golden LME
- 1 Packet Honey Malt
- 1 Packet Lactose Sugar
- 1 Bottle Lactic Acid
- 1 Muslin Hop Sack
- 1 Packet S-04 Yeast
- 1 Packet No-Rinse Cleanser

You Provide

- 1 can Jumex Mango Nectar
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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.
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Step 2: Prepare the Extract, LME, and Honey Malt

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

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 Honey Malt 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.

Grain Note: Honey Malt adds soft sweetness and malt depth that helps balance the mango and lactic acid tartness.

Step 4: Add Lactose

1. Bring the grain water to a boil.
2. Add the lactose sugar.
3. Stir gently until dissolved.
4. Remove the pot from heat.

Lactose Note: Lactose is a milk-derived sugar that adds sweetness, body, and a creamy mouthfeel. It does not ferment like regular brewing sugar.





Step 5: Add the Brewing Extract and LME

1. Open the Golden Ale Brewing Extract.
2. Add the brewing extract to the hot mixture.
3. Open the Golden LME packet.
4. Add the Golden LME to the hot mixture.
5. Stir with a sanitized spoon until fully mixed.
6. This mixture is called wort.

Step 6: 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.

Step 7: Add Yeast and Ferment

1. Sprinkle the S-04 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.

Step 8: Add Mango Nectar on Day 7

1. On day 7 of fermentation, make sure the can of Jumex Mango Nectar is at room temperature.
2. Open the can of mango nectar.
3. Carefully remove the fermenter lid.





4. Pour the mango nectar directly into the fermenter.
5. Do not stir.
6. Close the fermenter right away.
7. Let the beer continue fermenting for 7 more days.

Mango Note: Adding the mango nectar halfway through fermentation helps keep more fruit character in the finished beer while still giving the yeast time to work through the added sugars.

Step 9: Add Lactic Acid and Bottle

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.

Right before bottling, add the full bottle of lactic acid to the fermenter. Do not stir.

Lactic Acid Note: The lactic acid gives this beer its tart sour-style finish. Adding it right before bottling creates the sour character without requiring a sour fermentation.

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 10: Enjoy

1. After carbonation, chill one bottle for 48 hours.





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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.



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