These instructions will familiarize you with our STANDARD BREWING PROCEDURES of the Mr. Beer® Home Brewing System. Each recipe will produce about 1 case or 2 gallons of our standard beer (approx. 4% abv) in as little as 5-6 weeks.

Once you are familiar with the basic principles of this brewing system, you will be able to make a wide range of other beers using this kit.

**What's Included**
- (1) 2 Gallon, UV-resistant Fermenter with Lid
- (1) Krausen Kollar + Clips
- (1) Spigot Assembly and Bottling Wand
- (1) Can of Brewing Extract
- (1) Packet of Yeast (Under lid of the HME)
- (11) 740-mL PET Bottles, Caps and (12) Labels
- (2) Packets of No-Rinse Cleanser
- (1) Bag of Carbonation Drops
- (3) Gallons Water
- (1) 1-Gallon Container (Jug)
- (1) 3-Quart Pot (or Larger)
- (1) Metal or Hard Plastic Spoon/Whisk
- (1) Can Opener
- (1) Measuring Cup
- (1) Large Mixing Bowl

**What You’ll Need**
- (1) Can Opener
- (1) Measuring Cup
- (1) Large Mixing Bowl

**Instructions**

**Craft BrewMax® 2G Kit**

**Warranty Information**
Mr. Beer® guarantees all products to be free from defects in materials and workmanship at the time of purchase. If you find the product to be defective, please contact us and we will work with you to resolve the issue.


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Pricing and product availability are subject to change without notice.
Step 1: Assembling the Spigot

1. With the spigot handle facing up, slide the spigot into the fermenter hole until the clip snaps into place.

2. Fill the fermenter with water, then let it sit for a 15 minutes to test for leaks. No longer than 30 minutes, maximum.

Step 2: Cleaning

Cleaning is an essential step in the brewing process because it kills microscopic bacteria, wild yeast and molds that may cause off flavors in your beer. YOU MUST CLEAN ALL EQUIPMENT THAT COMES IN CONTACT WITH YOUR BEER.

1. Fill the clean fermenter with warm water to the 4-liter mark on the side, then add one entire packet of No-Rinse Cleanser and stir until dissolved. Once dissolved, it is ready to use.

2. Using a measuring cup, scoop the cleaning solution and pour along the inner walls of the fermenter and krausen kollar. Make sure to coat all parts of the inside with the cleaning solution. Continue this for 2 minutes.

3. Place the lid underneath the spigot, open the spigot and fill the lid. Once filled, pour the No-Rinse solution back into the fermenter, coating the entire inner surface of the lid as you pour. Then, place the lid back onto the fermenter.

4. Dispense all of the cleaning solution into a large bowl. Place your spoon, can opener, and measuring cup into the bowl to clean and keep them clean throughout the brewing process. Allow 2 minutes in cleaning solution before using utensils.

5. After all surfaces have been thoroughly cleaned, do not rinse or dry the fermenter or utensils. Proceed immediately to the brewing process.

Step 3: Brewing

Now, you’re ready to brew!

There are four ingredients needed to produce beer: malted barley, hops, yeast, and water. The brewing process combines malt, hops and water to produce wort (pronounced wert). The wort is then combined with yeast, and with a little patience, the wort is transformed into beer. In your first batch should take about 30 minutes, but it isn’t beer until the yeast does its part. If you keep your fermenting beer between 68°-78°F or 20°-24°C the yeast will stay happy, and should finish between 14 - 21 days.

1. Remove the yeast packet from under the lid of the can of brewing extract, then place the unopened can in hot tap water.

2. Using the cleaned measuring cup, pour 4 cups of water into your 3-quart or larger pot. If Booster Pack is included add slowly while stirring into cool water until dissolved. Bring water to a boil, and then remove from heat.

3. Open the can of brewing extract and pour it into the boiled water. Stir until thoroughly mixed. This mixture is called wort.

4. Fill fermenter with cold water 40-55°F or 4-12°C to the 4-liter mark on the side.

5. Pour the wort into the fermenter, and then bring the volume of the fermenter to 8.5 liters by adding more cold water. Mix vigorously with the spoon or whisk.

6. Sprinkle the entire yeast packet into the fermenter, then place the krausen kollar and lid on. Do not stir. Insert clips into clip notches.

After a few days, the foam and activity will subside and your batch will appear to be dormant. However, the yeast is still at work, slowly finishing the fermentation process. Allow the fermentation approximately 2-3 weeks to ensure the process is complete, and that the beer is well clarified and ready for bottling.

Step 4: Bottling & Carbonating

After 2-3 weeks, you will know the beer is ready to bottle and carbonate by tasting a small sample. The beer should taste like flat beer. If the beer is sweet, make sure that it is in the correct temperature range 68°-78°F or 20°-24°C and let it ferment for a few days longer, but no longer than a total of 4 weeks. Once fermentation is complete, you will transfer the beer into bottles and, depending on bottle size, add the appropriate amount of priming sugar to produce the proper level of carbonation. Carbonation is created when yeast metabolizes the priming sugar to create carbon dioxide. Under pressure, the CO2 bubbles have nowhere to go but to remain in solution. In order to carbonate the beer, it must be transferred into bottles.

1. When your beer is ready to bottle, fill a 1-gallon container with warm water, then add the remaining ½ pack of the No-Rinse Cleanser and stir until dissolved. Once dissolved, it is ready to use.

2. Distribute the cleaning solution equally among the bottles. Screw on caps and shake bottles vigorously. Allow to sit 10 minutes, then shake the bottles again. Remove caps and empty all cleaning solution into a large bowl. Use this solution to clean any other equipment you may be using for bottling. Do not rinse.

3. Add 2 carbonation drops to each 740.ml bottle. For 1-liter bottles, add 2 ½ drops; for ½-liter bottles add 1 drop. Alternatively, you can add table sugar per the table below. For other bottle sizes see: http://www.mrbeer.com/help.

4. Holding the bottle at an angle, fill each bottle to about 2 inches from the bottle’s top.

5. Place caps on bottles, hand tighten, and gently turn the bottle over to check the bottle’s seal. It is not necessary to shake them.

Sugar priming chart:

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<thead>
<tr>
<th>BOTTLE SIZE</th>
<th>CARBO DROPS OR 1 tsp sugar</th>
<th>2 tsp sugar</th>
<th>2½ tsp sugar</th>
<th>2.5 tsp sugar</th>
<th>3 tsp sugar</th>
<th>3.5 tsp sugar</th>
<th>4 tsp sugar</th>
<th>4.5 tsp sugar</th>
<th>5 tsp sugar</th>
<th>5.5 tsp sugar</th>
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<tr>
<td>Quarter</td>
<td>1 tsp sugar</td>
<td>2 tsp sugar</td>
<td>2½ tsp sugar</td>
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Caution: DO NOT OPEN THE FERMENTER LID AT ANY TIME DURING THE FERMENTATION PROCESS; THIS CAN CAUSE BEER Spoilage.

Caution: TOO MUCH SUGAR AND/OR BOTTLING YOUR BEER TOO EARLY MAY RESULT IN GUSHING OR BURST BOTTLES DUE TO OVER CARBONATION. TOO LITTLE SUGAR WILL RESULT IN A FLAT BEER.

Sugar priming is easy with Mr. Beer® Carbo Drops.