



High Test Blue Instructions

RECIPE INCLUDES:

- 2 Cans Canadian Blonde Brewing Extract
- 2 Packets Dry Brewing Yeast (under lid of Brewing Extracts)
- 2 Cans Blueberries in Light Syrup
- 1 Packet No-Rinse Cleanser

WARNING: Due to the large amount of fruit, your keg may overflow or explode! Maintaining proper fermentation temperatures is key to preventing this problem. (See brewing instructions for details).

ADDITIONAL INFORMATION

OG: 1.069 (approx.) -- FG: 1.015 (approx.)
Suggested conditioning time is 1 to 2 months.
Flavor: Fruity
ABV (alc/vol): 7.2%
SRM (Color): 4
IBU (Bitterness): 26

STEP 1: SANITIZING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))

NOTE: BE SURE TO SANITIZE EVERYTHING THAT WILL COME INTO CONTACT WITH YOUR BEER.

STEP 2: BREWING

Brewing beer is the process of combining a starch source (in our case, a malt brewing extract) with yeast. Once combined the yeast eats the sugars in the starch, producing alcohol and carbon dioxide (CO₂). This process is called fermentation.

1. In your sanitized blender, purée both cans of fruit with juice, and set it aside to add later.



2. Remove the yeast packet from under the lids of the cans of Brewing Extract, and then place the unopened cans in hot tap water.
3. Using the sanitized measuring cup, pour 4 cups of water into your clean 3-quart or lager pot. Bring water to a boil, then **remove from heat**.
4. Open the cans of Brewing Extract and pour the contents into the hot mixture. Stir until thoroughly mixed. This mixture of unfermented beer is called wort.
5. Fill keg with cold tap water to the 4-quart mark on the back.
6. Pour the wort into the keg, and then bring the volume of the keg to the 8.5-quart mark by adding more cold water. Add your puréed fruit. Stir vigorously with the spoon or whisk.
7. Sprinkle both packets of yeast into keg, then screw on lid. Do not stir.
8. Put your keg in a location with a consistent temperature between **68°and 76°F (20°-24°C)**, ideally about **69°F** and out of direct sunlight. Ferment for 14 days. Leave the lid loose.
9. After approximately 24 hours, you will be able to see the fermentation process happening by shining a flashlight into the keg. You'll see the yeast in *action* in the wort. The liquid will be opaque and milky, you will see bubbles rising in the liquid, and there will be bubbles on the surface. Once the foam subsides, tighten your lid down.

Your fermentation will usually reach its peak in 2 to 5 days (this is also known as “high krausen”). You may see a layer of foam on top of the wort, and sediment will accumulate at the bottom of the fermenter. This is totally normal. Once high krausen has passed tighten the lid back down for the remainder of the fermentation, There should be no further risk of overflow. Complete fermentation will take approximately 2 weeks.

After high krausen the foam and activity will subside and your batch will appear to be dormant. Your beer is still fermenting. The yeast is still at work slowly finishing the fermentation process.

Step 3: BOTTLING AND CARBONATING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))