



Barley's Brew: Red, White and Blue Instructions

RECIPE INCLUDES:

- 1 Can Mr. Beer American Light Brewing Extract
- 1 Pack Mr. Beer Booster
- 1 Pack Mr. Beer LME- Pale
- 1/2 oz U.S. Golding Hop Pellets
- 1 Hop Sack
- 1 Packet No Rinse Cleanser

YOU PROVIDE:

- 1 Bottle Red Food Color
- 1 Bottle Blue Food Color

ADDITIONAL INFORMATION

O.G. 1.054

F.g. 1.014

5.3% ABV

IBU 17

SRM 3

Flavor: Balanced

STEP 1: SANITIZING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions 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 this case, malt brewing extract) with yeast. Once combined, the yeast eats 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, then place the unopened cans in hot tap water.
2. Place the U.S. Golding pellet hops into the hop sack tying it closed, then trim away excess material.
3. Using a sanitized measuring cup, pour 6 cups of water into your clean 3-quart or larger pot. Bring water to a boil and add the 1 pack Mr. Beer Booster and 1 pack Mr. Beer LME-Pale, then remove from heat.
4. Once the Booster and LME are thoroughly mixed, bring to a boil and carefully add the hop sack. You will want to SIMMER for 15 min.
5. After the 15 min SIMMER, remove from heat, open the can of Brewing Extract, and pour the contents into the hot mixture. Stir until thoroughly mixed. This mixture of unfermented beer is called wort.
6. Fill keg with cold tap water to the 4-quart mark on the back.
7. Pour the wort, including the hop sack, into the keg, and then bring the volume of the keg to the 8.5-quart mark by adding more cold water. You'll leave the hop sack in the wort for the duration of fermentation. Stir vigorously with the spoon or whisk.
8. Sprinkle the Mr. Beer Brewers yeast into keg, then screw on lid. Do not stir.
9. Put your keg in a location with a consistent temperature between 59° and 75° F (15-24°C), ideally about 67° F and out of direct sunlight. Ferment for 2 weeks. Leave your hop sack in the keg for the entire fermentation.
10. AFTER FERMENTATION: add 12 drops of food coloring to each Mr. Beer 740mL PET bottle. Do this AFTER adding your priming sugar and BEFORE adding your beer. You will want to do 3 red bottles, 3 blue bottles, and 5 pale bottles (or normal bottles with no food coloring).

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. 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 by [visiting our help desk.](#))