

# Barley's Brew: Cucumber Cerveza Instructions

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## RECIPE INCLUDES:

- 1 Can Aztec Mexican Cerveza Brewing Extract
- 1 Packet Dry Brewing Yeast (under lid of Brewing Extract)
- 1 BrewMax DME Softpack - Smooth
- 1 Muslin Hop Sack
- 1 Packet No-Rinse Cleanser

## YOU PROVIDE:

- 3 Medium Cucumbers

## ADDITIONAL INFORMATION

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Suggested conditioning time is 2 to 4 weeks.

Flavor: Malty

ABV (alc/vol): 4.4

SRM (Color): 2

IBU (Bitterness): 13

## STEP 1: SANITIZING

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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

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Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast eats the sugars in the malt, producing alcohol and carbon dioxide (CO<sub>2</sub>). This process is called fermentation.

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 measuring cup, pour 4 cups of water into your clean 3-quart or larger pot, then bring water to a boil then **remove from heat**.
3. Open the Brewing Extract and the DME pouch, and pour the contents into the hot mixture. Stir until thoroughly mixed. This mixture of unfermented beer is called wort.
4. Fill keg with cold tap water to the 4-quart mark on the back.
5. 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. Stir vigorously with the spoon or whisk.
6. Sprinkle yeast packet into the keg, and screw on the lid. Do not stir.
7. Put your keg in a location with a consistent temperature between **59° and 75° F (15°-23° C)** and out of direct sunlight. Ferment for 14 days.
8. 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.
9. After 1 week of fermentation, you are going to add your cucumbers. Start by peeling and slicing the 3 medium cucumbers into ¼" rounds.
10. Add all the cucumber to your hop sack (it will be very full) and tie the top off with a tight knot.
11. Bring 6 cups of water to a boil, and then place your hop sack full of cucumbers into the boiling water for 1 minute. Carefully remove the hop sack and place it into a sanitized bowl to cool for 5 minutes.
12. Once the cucumbers have cooled, gently lower the hop sack into the fermenter and ferment for an additional 1-2 weeks.

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

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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.](#))