

## Step 5: Bottling & Conditioning

### Cap Assembly:

1. Carefully remove the rubber disks from their packing strip (The holes in the center of the gaskets are normal. They are for releasing excess pressure and will prevent bottle explosions or over-carbonation).
2. Insert 1 disk into each bottle cap, making sure they fit completely below the last notch.

### Cleaning the Bottles:

1. Pour 1 cup of this solution into a large mixing bowl, place your utensils and assembled bottle caps into the bowl and swirl liquid until all have been wet. Set aside.
2. Fill each bottle half way with the remaining solution in the 1 gallon container. Place your clean hand over the top of each bottle and shake a few times.
3. Remove all utensils and caps from the mixing bowl, and place on a clean paper towel.
4. Empty solution from bottles, bowls and 1 gallon container. No rinsing is required!

### Bottling & Conditioning:

1. Using the spigot on the mixing keg, Fill each bottle to the middle of the neck (about 1.5" from the top). If you need to, pour from one bottle to the next to make sure you have an even amount in each bottle. Cap tightly using the assembled caps.
2. You should now have approximately 11 bottles of flat hard root beer. Store your bottles upright in a dark location with a consistent temperature between 68° - 78° F. Carbonation should take 5-7 days, if the temperature remains constant.
3. Check your bottles once a day. When the bottles become firm to the touch, refrigerate your hard root beer. When your hard root beer is cold, it's ready to drink. For best results, refrigerate at least 1 full day before drinking.



### Please Read!

The most critical step in making your root beer is refrigerating at the correct time.

Refrigerating too soon will result in under carbonated root beer, but it will still taste good; too late will cause over carbonation, which will cause off flavors. When the carbonation is right, you should be able to push the sides of the bottles in a little. Hard bottles mean over carbonated root beer! After carbonation has been completed, **KEEP YOUR HARD ROOT BEER REFRIGERATED AT ALL TIMES!!**



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### 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.

Find our complete Warranty and Return Policy on [www.mrbeer.com](http://www.mrbeer.com).

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## Instructions



### Hacked Root Beer Kit

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. 5% 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 hard root beers & beers using this kit.

### What's Included

#### Ingredients Included:

- 1 Classic American Light
- 1 Booster
- 2 Packets Root Beer Mix
- 1 Packet Safale US-05 Yeast
- 2 Packets No-Rinse Cleanser

#### Utensils Included:

- 1 Brown Keg and lid for fermentation
- 1 Clear Keg and lid for mixing
- 2 Spigot Assemblies
- 11 Plastic Bottles (PET)
- 11 Bottle Caps & Gaskets
- HACKED ROOT BEER® Bottle Labels

### What You'll Need

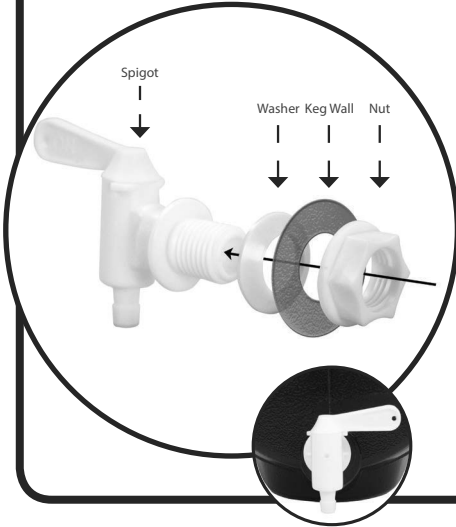
- 2-3 Cups White or Brown Granulated Sugar (to taste)\*

#### Optional Ingredients:

"Hack" your hard root beer the way you want with these optional ingredients.

- 1-2 Tbsp Vanilla or other flavor extract (to taste).
- Honey (ex. Substitute 1 cup of sugar for 1 cup of honey – or use all honey)
- Spices (add extra kick with licorice root, anise, wintergreen, etc)

## Step 1: Assembling the Spigot



1. Place washer on the spigot with the beveled (narrower) edge facing the threads, then insert spigot into keg. **Washer is outside of keg.** Place the nut with the wide flat side against the inside keg wall and gently hand tighten. **DO NOT OVER TIGHTEN.**
2. Fill the keg with water then let the keg sit for at least 15 minutes to test for leaks no longer than 30 minutes, maximum.
3. Apply Mr. Beer® label to front of keg. (Optional)

## 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.**

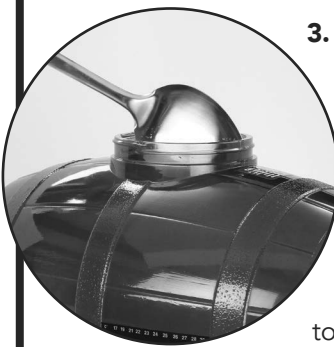
1. Fill clean keg with warm water to the **line mark 1** on the back, then add ½ pack (about 1 tablespoon) of No-Rinse Cleanser and stir until dissolved. Once dissolved, the solution is ready to use.

2. Screw on lid and swirl the keg so that the cleaning solution makes contact with the entire interior of the keg, including the underside of the lid. Allow to sit for at least 2 minutes, and then swirl again.



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

4. After all surfaces have been thoroughly sanitized, do not rinse or dry the fermenter or utensils. Proceed to Step 3.



## Step 3: Brewing

### Now, you're ready to brew!

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 and set aside (**Do not use this yeast**), 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. Open Booster packet and pour into the water. Stir until Booster is dissolved.
3. Bring water to a boil, and then remove from heat. Open the can of Brewing Extract and pour it into the hot water while stirring. Continue to stir until thoroughly mixed. This mixture of unfermented beer is called "wort".
4. Fill keg with cold tap water to the **line mark 1** on the back.
5. Pour the wort into the keg, and then bring the volume of the keg to the **line mark 2** by adding more cold water. Stir vigorously with the spoon or whisk.   
TIP: For best results, use bottled spring water or charcoal-filtered tap water between 40° and 60° F.
6. Sprinkle the US-05 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 68° and 76° F (20°-25° C) and out of direct sunlight. Ferment for 2 - 3 weeks then proceed to Step 4.



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.

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 - 3 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.



**Caution:** DO NOT OPEN THE BREW KEG LID AT ANY TIME DURING THE FERMENTATION PROCESS; THIS CAN CAUSE ROOT BEER SPOILAGE.

## Step 4: Mixing

After fermentation has completed, you will need to add sugar and root beer extract to the fermented beer using the clear mixing keg (**Sanitize this keg using the 2nd half of your No-rinse Cleanser using Step 2).**\*

1. To the sanitized mixing keg (**refer to Step 1 for sanitation instructions**), add the desired amount of sugar for sweetness.
2. With the fermenter placed in a location slightly higher than the mixing keg, carefully transfer the beer from the fermenter to the mixing keg using the spigot.
3. Add the packets of root beer extract.
4. Stir gently until sugar is dissolved. Proceed to Step 5.

**\*The root beer extract may permanently infuse the aroma of root beer into the mixing keg and bottles so it is recommended that these items are not used for anything else, but your hard root beer.**

