

• HOME •
MR BEER®
BREWING

LBK  8Lx  24L 
B R E W I N G

INSTRUCTIONS



You **can** do it!

www.mrbeer.com

WELCOME TO THE ART OF HOME BREWING!

These instructions will familiarize you with the basic brewing procedures of the MR.BEER® Home Brewing System.

Once you are familiar with these principles, you'll be able to brew a huge range of other beer styles using MR.BEER® ingredients and your own creativity.

NOTES:

- Complete video instructions can be found on the DVD included with your brewing system. Visit www.youtube.com/mrbeer for additional basic and advanced video instructions.
- For even more detailed brewing instructions, download our free book: *Advanced Brewing Instructions*. It can be found here: www.mrbeer.com/help
- Be sure to check out the footnotes throughout the instructions for important tips and insight into the brewing process.

HAVE AN ORDERING OR BREWING QUESTION?

- CUSTOMER SERVICE – customerservice@mrbeer.com
 - BREWMASTER – brewmaster@mrbeer.com
 - TOLL FREE SUPPORT – 800 - 852 - 4263
- JOIN OUR BREWING COMMUNITY – community.mrbeer.com
 - TO ORDER – www.mrbeer.com
 - ONLINE CHAT SERVICE – www.mrbeer.com
 - REGISTER – www.mrbeer.com/register

PRODUCT KEY



Pricing and product availability are subject to change without notice.



WHAT'S INCLUDED & WHAT YOU'LL NEED



LBK

8 Liter Kit

- (1) 8-Liter Keg Fermenter & Lid
- (1) MR.BEER® Keg Logo Label
- (11) 740-mL PET Bottles, Caps and Labels¹
- (1) Spigot, Washer and Nut
- (1) Can of Hopped Malt Extract (HME)²
- (1) Packet of Yeast (Under lid of the HME)
- (1) Packet of No-Rinse Cleanser
- (1) Bag of Carbonation Drops
- (1) *Brewing With Mr.Beer*® DVD



WHAT YOU'LL NEED

- (3) Gallons Water
- (1) 1-Gallon Container (Jug)
- (1) 3-Quart Pot (or Larger)
- (1) Metal or Hard Plastic Spoon/Whisk³
- (1) Can Opener
- (1) Measuring Cup
- (1) Large Mixing Bowl

¹ Not included with the Barrel of Beer Kit. Instead, collect plastic soda bottles and caps. You'll need enough to hold 8 liters or 256 ounces. Bottling systems are available at www.mrbeer.com for as little as \$17.95 plus S&H.

² Some Refills may come with an additional pouch of LME (Liquid Malt Extract).

³ Do not use a wooden spoon, as it can harbor bacteria.



8Lx

8 Liter Extra Kit

- (1) 8+ Liter, UV-resistant Fermenter with Lid
- (1) Krausen Kollar + Clips
- (1) Spigot Assembly and Bottling Wand
- (1) Can of Hopped Malt Extract (HME)²
- (1) Packet of Yeast (Under lid of the HME)
- (11) 740-mL PET Bottles, Caps and Labels
- (2) Packets of No-Rinse Cleanser
- (1) Bag of Carbonation Drops
- (1) *Brewing With Mr.Beer*[®] DVD



WHAT YOU'LL NEED

- (3) Gallons Water
- (1) 1-Gallon Container (Jug)
- (1) 3-Quart Pot (or Larger)
- (1) Metal or Hard Plastic Spoon/Whisk³
- (1) Can Opener
- (1) Measuring Cup
- (1) Large Mixing Bowl



24L

24 Liter Kit

- (1) 24 Liter, UV-resistant Fermenter with Lid
- (1) Krausen Kollar with Clips
- (1) Spigot Assembly and Bottling Wand
- (3) Cans of Hopped Malt Extract (HME)²
- (3) Packets of Yeast(Under lids of the HME)
- (30) 740-mL Plastic Bottles, Caps and Labels
- (2) Packets of No-Rinse Cleanser
- (3) Bags of Carbonation Drops
- (1) *Brewing With Mr.Beer*[®] DVD



WHAT YOU'LL NEED

- (6) Gallons Water
- (1) Food Grade Bucket or Large Pot
- (1) 8-Quart Pot (or Larger)
- (1) Metal or Hard Plastic Spoon/Whisk³
- (1) Can Opener
- (1) Measuring Cup
- (1) Pitcher
- (1) Large Mixing Bowl

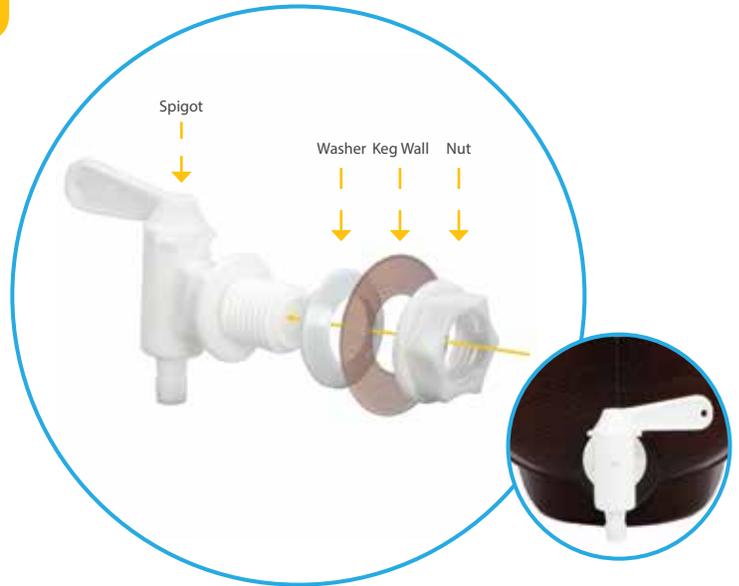
²Some Refills may come with an additional pouch of LME (Liquid Malt Extract).

³Do not use a wooden spoon, as it can harbor bacteria.

WHAT'S INCLUDED

2

HOW TO ASSEMBLE THE SPIGOT



1. Place washer on the spigot with the beveled (narrower) edge facing the threads⁴, then insert spigot into keg. Place the nut with the wide flat side against the inside keg wall and gently hand tighten.⁵
2. Fill the keg with water then let the keg sit for a few minutes to test for leaks.
3. Apply keg label to front of keg.



8Lx
&



24L



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 few minutes to test for leaks.

⁴The most common problem in assembling the tap is installing the washer backward, or inside the keg, which can cause leakage.

⁵Hand tighten only. Do not over tighten. Do not use pliers or a wrench as it will damage the assembly.

3

SANITIZING

The Importance of Sanitization

Sanitation is the most crucial step in the brewing process. Brewers have often been jokingly referred to as glorified janitors because of how important cleaning and sanitation is in order to make a clean, fresh tasting beer. Anything that comes into contact with the brewing ingredients must be both physically clean as well as sanitized. Otherwise, wild yeast or bacteria can overtake your beer, producing off flavors as well as some ghastly sights! Follow these steps carefully in order to make a clean environment for the yeast.



LBK



Pour half of No-Rinse Cleanser packet.



Sanitize your spoon and other utensils in solution.

1. Fill clean⁶ keg with warm water to the 4-liter mark on the back, then add ½ pack (about 1 tablespoon) of No-Rinse Cleanser⁷ and stir until dissolved. Once dissolved, the solution is ready to use.
2. Screw on lid and swirl the keg so that the sanitizing solution makes contact with the entire interior of the keg, including the underside of the lid.⁸ Allow to sit for 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.⁹ 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.¹⁰ Proceed immediately to the brewing process.

⁶ See Care and Cleaning Instructions regarding washing your equipment if your keg has previously been used.

⁷ You will use the other half of the No-Rinse Cleanser packet during bottling. Once mixed, the sanitizing solution cannot be saved and reused at a later date.

⁸ The keg has ventilation notches in the threads of the lid. Water will leak from these notches when the keg is tipped, so you may want to do this step over the sink.

⁹ After each use, rinse utensils before placing back into the sanitizing solution to keep everything clean and sanitary.

¹⁰ Any small amount of remaining sanitizing solution will not harm you or your beer.



8Lx



Pour in No-Rinse Cleanser.



Stir until cleanser is dissolved.

1. Fill the clean⁶ 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 sanitizing solution and pour along the inner walls of the fermenter and krausen kollar. Make sure to coat all parts of the inside with the sanitizing 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 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.⁹ Allow 2 minutes in sanitizing solution before using utensils.
5. After all surfaces have been thoroughly sanitized, do not rinse or dry the fermenter or utensils.¹⁰ Proceed immediately to the brewing process.



24L

1. Fill clean⁶ fermenter with warm water to the 8-liter mark, then add one entire packet of No-Rinse Cleanser and stir until dissolved. Once dissolved, it is ready to use.
2. Using a pitcher, scoop the sanitizing solution and pour the solution along the inner walls of the fermenter and krausen kollar. Make sure to coat all parts of the inside with the sanitizing solution. Continue this for 2 minutes.
3. Place the lid underneath the spigot, open the spigot and fill the lid up. 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 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.⁹ Allow 2 minutes in sanitizing solution before using utensils.
5. After all surfaces have been thoroughly sanitized, do not rinse or dry the fermenter or utensils.¹⁰ Proceed immediately to the brewing process.

⁶ See Care and Cleaning Instructions regarding washing your equipment if your keg has previously been used.

⁹ After each use, rinse utensils before placing back into the sanitizing solution to keep everything clean and sanitary.

¹⁰ Any small amount of remaining sanitizing solution will not harm you or your beer.

4

BREWING

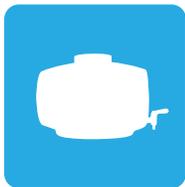
Now, you're ready to brew!

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. As any commercial brewer can attest, producing wort is a highly labor-intensive process that requires thousands of dollars of equipment in order to produce high quality beer. Fortunately, we do that work for you in our state-of-the art brewery and deliver it to you in the form of hopped malt extract.

What is Hopped Malt Extract?

Hopped Malt Extract (HME) is a highly concentrated form of wort, which has been professionally crafted for MR.BEER® by Coopers Brewery, LTD in one of the most advanced brewhouses in the world. With the use of HME, all you need to do is add the 2 remaining ingredients — yeast and water. This cuts down your typical homebrew day from 9 hours to about 30 minutes! Here is how to finish the brewing process in your own home.

See the *Brewing with MR.BEER® Guide* for more details on the Coopers brewing process.



LBK



1. Remove the yeast packet from under the lid of the can of hopped malt extract (HME), then place the unopened can in hot tap water.¹¹
2. Using the sanitized measuring cup, pour 4 cups of water into your 3-quart or larger pot. Bring water to a boil, and then remove from heat.
3. Open the can of HME¹² and pour it into the boiled water. If your refill includes liquid malt extract (LME), pour it into the boiled water as well. Stir until thoroughly mixed. This mixture is called wort.
4. Fill fermenter with cold (40-55°F or 4-12°C) water to the 4-liter mark on the back.
5. Pour the wort into the keg, and then bring the volume of the keg to the 8.5-liter mark by adding more cold water. Mix vigorously with the spoon or whisk.
6. Sprinkle the entire yeast packet into the keg, then screw on the lid. Do not stir.

8L continued:

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 weeks to ensure the process is complete, and that the beer is well clarified and ready for bottling.



1. Remove the yeast packet from under the lid of the can of hopped malt extract (HME), then place the unopened can in hot tap water.¹¹
2. Using the sanitized measuring cup, pour 4 cups of water into your 3-quart or larger pot. Bring water to a boil, and then remove from heat.
3. Open the can of HME¹² and pour it into the boiled water. If your refill includes liquid malt extract (LME), pour it into the boiled water as well. 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 keg 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.



1. Remove the yeast packets from under the lids of the cans of hopped malt extract (HME), then place the unopened cans in hot tap water.¹¹
2. In an 8-quart or larger pot, bring 3 liters of water to a boil and then remove from heat.
3. Open the cans of HME¹² and pour the contents into the boiled water. If your refill includes liquid malt extract (LME), pour it into the boiled water as well. Stir until thoroughly mixed. This mixture is called wort.
4. Fill fermenter with cold water (40-55°F or 4-12°C) to the 8-liter mark.
5. Pour the wort into the fermenter, and then bring the volume of the fermenter to the 24-liter mark with more cold water. Mix vigorously with the spoon or whisk.
6. Sprinkle all three yeast packets into the fermenter, then place the krausen kollar and lid on. Do not stir. Insert clips into clip notches.

8Lx & 24L

After a few days, the foam and activity will subside and your batch will appear to be dormant. Your beer is still fermenting, the yeast at work slowly finishing the fermentation process. When you notice that most of the visible activity has stopped, it's time to remove the krausen kollar, which is designed to collect the bulk of the foam residue. Take off the fermenter lid, remove the kollar, and then simply place the lid back on. Allow the fermentation approximately 2 weeks to ensure the process is complete, and that the beer is well clarified and ready for bottling.

IMPORTANT:

Be sure to place your fermenter in a safe area where any possible leakage can be contained. It is extremely important that you maintain a steady temperature between 68° and 76°F. Too cold and the yeast will go dormant. Too warm and the yeast will produce off-flavors.

What Happens During Fermentation?

Usually within 1 to 3 days, you will be able to see the fermentation process begin.¹³ The liquid will be opaque and milky, foam will exist on top of the liquid, bubbles will be rising from the liquid, and a layer of sediment (trub) will accumulate at the bottom of the fermenter. All of these are perfectly normal and are signs of a healthy fermentation.

To see a time-lapse video of a fermentation visit: www.youtube.com/mrbeer.

Advanced Brewing Instructions

For even more detailed brewing instructions, download our free, printable book *Advanced Brewing Instructions*. Find it at: www.mrbeer.com/help

¹¹If your refill comes with a pouch of liquid malt extract (LME), place the unopened LME in the hot tap water with your HME. This is meant to make the HME/LME pour more easily.

¹²The can is more easily opened from the bottom.

¹³If it is difficult to see activity, use a flashlight to see through the fermenter wall. Avoid opening the lid of the fermenter, as this can risk contaminating your beer.



LBK



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 sanitizing solution equally among the bottles. Screw on caps and shake bottles vigorously. Allow to sit 10 minutes, then shake the bottles again. Remove caps¹⁶ and empty all sanitizing solution into a large bowl. Use this solution to sanitize 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 2½ drops; for ½-liter bottles add, 1 drop. For other bottle sizes see: <http://www.mrbeer.com/help>.¹⁷
4. Holding the bottle at an angle, fill each bottle to about 2 inches from the bottle's top.¹⁸
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.



&



8Lx

24L



1. When your beer is ready to bottle, pour one entire pack of No-Rinse Cleanser into 8 liters (2 gallons) of water and stir until dissolved. Once dissolved, it is ready to use.
2. Distribute the sanitizing solution equally among the bottles. Screw on caps and shake bottles vigorously. Allow to sit 10 minutes, then shake the bottles again. Remove caps¹⁶ and empty all sanitizing solution into a large bowl. Use this solution to sanitize 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 2½ drops; for ½-liter bottles, add 1 drop. For other bottle sizes see: <http://www.mrbeer.com/help>.¹⁷
4. With your included bottling wand, insert the bottling wand into the spigot tap. Slide the bottling wand into the bottle and allow beer to flow through by pushing the bottle up against the bottling wand's check valve.
5. Fill each bottle to the top. When the wand is removed from the bottle, it will provide proper head space.
6. Place caps on bottles, hand tighten, and then gently turn the bottle over to check the bottle's seal. It is not necessary to shake them.

After Bottling

Store the bottles upright and out of direct sunlight in a location with a consistent temperature between 68° and 76° F (20-24°C). If the bottles are exposed to a colder temperature, they will take much longer to carbonate. If warmer than 76°F, off flavors or staling can be accelerated in the bottles. Allow to sit for a minimum of 14-21 days to allow full carbonation. One sure way to know your beer is carbonated is to squeeze the bottles; if they are hard as a rock then your beer is fully carbonated.¹⁹ Some bottles may finish more quickly than others, but given more time, all will fully carbonate.



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

Enjoy Your Beer!



Your beer will always taste best if chilled for at least two days before drinking. Slowly pour it into a frosty glass and enjoy!

Flavor develops over time. Some young flavors (green apple, cidery flavors, etc.) will subside with aging. A properly aged beer will always be better than a young one.

CONGRATULATIONS! YOU ARE NOW A HOME BREWER!

¹⁶ The rings at the bottom of the caps may come off. Don't worry, that will not affect the cap's ability to seal. They merely let you know that the cap has never been used before.

¹⁷ One teaspoon (tsp) of white granulated sugar can replace one carbonation drop. Carbonation drops typically take 1 to 3 days longer to carbonate than granulated sugar, as it takes longer for them to completely dissolve.

¹⁸ If you have a bottling wand, connect the bottling wand to the spigot. Slide the bottling wand into the bottle and allow beer to flow through by pushing the bottle up against the bottle wand's check valve.

¹⁹ If your bottles turn soft in the refrigerator, bring them back up to room temperature and condition longer in order to build up more carbonation.

6

CARE & CLEANING

Clean Gear = Tasty Beer!

To ensure your next batch of beer is as good as the first, you need to clean your equipment immediately after use with soap and water. While rinsing is good, only soap and water will result in clean equipment for your next brew. The best cleaner to use on your brewing equipment is Oxygen Brewery Wash, available at www.mrbeer.com. **Oxygen Brewery Wash** effectively breaks down residue without leaving any flavor or foam-damaging residues after rinsing. If you do not have Oxygen Brewery Wash, liquid soap works fine, as long as it is unscented and is thoroughly rinsed off with warm water (105-115°F or 41-46°C). Scented soap or improper rinsing can leave a film on your equipment that ruins beer foam and leaves off flavors in your next beer.



LBK

1. Immediately after use, remove and disassemble the spigot assembly from the keg, then thoroughly wash all parts in warm water using a clean soft cloth and clear unscented liquid soap.
2. Do not use scouring pads, wire brushes, sponges or abrasives during cleaning as they can harbor bacteria and create small scratches that may infect your beer.
3. Always clean all equipment immediately after use and sanitize immediately before brewing/bottling again.



(Optional)



8Lx &



24L

1. Immediately after use, remove the spigot assembly from the fermenter and disassemble the spigot into 2 parts by grasping the top and turning it counterclockwise. Thoroughly wash all parts of the fermenter and spigot in warm water using a clean soft cloth and clear unscented liquid soap.
2. Do not use scouring pads, wire brushes, sponges or abrasives during cleaning as they can harbor bacteria and create small scratches that may infect your beer.
3. Always clean all equipment immediately after use and sanitize immediately before brewing/bottling again.

Mr. Beer® REFILLS

For ordering information, visit www.mrbeer.com



STANDARD/DELUXE REFILLS

3.7 - 4.6% ABV

American Ale ☁️🍷🍷

Rich golden color, light toasty malt character with a citrusy hop aroma and crisp bitterness. American Porter Dark mahogany color, medium body with roasted caramel malt character, mild bitterness and a creamy head.

American Porter ☁️🍷🍷

Dark mahogany color, medium body with roasted caramel malt character, mild bitterness and a creamy head.

Aztec Mexican Cerveza ☁️🍷🍷

Light gold, clean refreshing taste with a crisp finish, this is a classic Mexican-style beer best served ice cold. Bavarian Weissbier Pale gold in color with a subtle, fruity flavor and a soft clove palate, this is a favorite beer of Bavaria in Southern Germany. Just add a slice of lime or orange for the ultimate, zesty thirst quencher.

Bavarian Weissbier ☁️🍷🍷

Pale gold in color with a subtle fruity flavor and a soft clove palate, this is a favorite beer of Bavaria, Southern Germany. Just add a slice of lime or orange for the ultimate zesty thirst quencher.

Canadian Blonde ☁️🍷🍷

Lightly colored, clean, fresh palate, well balanced with subtle hop notes and a crisp finish, this is a classic, easy-drinking Canadian-style beer.

Classic American Light ☁️🍷🍷

Pale straw color, mild in flavor and lighter bodied with a crisp, dry finish. A true to character representation of our nation's favorite beer style. Serve ice cold for a clean, refreshing taste that has passed the test of time.

Grand Bohemian Czech Pilsner ☁️🍷🍷

A characteristically bright golden pilsner brewed with premium pale malt, displaying traditional, spicy Saaz hop aroma and a dry, refreshing bitter finish.

Oktoberfest Lager ☁️🍷🍷

Also referred to as Märzenbier, this malty, deep amber colored beer features a smooth body, toffee like malt richness and a full, biscuit like bouquet. Sample the celebrated beer of Munich's world famous Oktoberfest.

St. Patrick's Irish Stout ☁️🍷🍷

An authentic blend of grainy, roasted malt, malted barley and hops, this is a rich, dark brew exhibiting coffee and chocolate aromas, a perfectly balanced, roasted bitter character and dry finish.

CIDER REFILLS

4.0% ABV

Hard Apple Cider Refill ☁️🍷🍷

A cider that would do Johnny Appleseed proud with a crisp, clean finish and dry undertones. 100% GLUTEN FREE!

Hard Pear Cider Refill ☁️🍷🍷

Known more properly as perry, this distinctive pear treat is a clear, bubbly concoction perfect for any occasion! 100% GLUTEN FREE!

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CRAFT SERIES REFILLS

5.5% ABV

Bewitched Amber Ale

She's a feisty one, but not too bitter. Showcasing vibrant amber hues, velvety smooth caramel malt character, even bitterness and delicate citrus hop aroma, this amber ale epitomizes the characteristics that make this style a microbrewery standard.

Diablo IPA

A fiendishly hopped American IPA. Fiery amber in color with intense mouthfeel, displaying a blend of floral spice and stone fruit aromas ending with a firm and lingering bitter finish. For those not afraid of hops!

Northwest Pale Ale

A classic US craft style, this pale ale is a rich amber color, with a full malt character. A highly refreshing woody hop aroma and clean bite make this beer a standout. It's a genuine craft classic.

Winter Dark Ale

This winter warmer will cure what ails you with its lush ruby color, roasted malty character, and perfectly balanced hop bitterness. The generous mouthfeel, smooth creamy head and roasted malt aromas finishing with a hint of chocolate will keep you cozy during the long cold winter nights.



SEASONAL REFILLS

6.5+% ABV

Doppelbock

Gold with copper hues, displaying a creamy compact white head, this full-bodied extra strong lager exhibits a sweet, malty aroma with a hint of fruitiness. The high alcohol content creates a warming sensation on the back of the palate whilst the high malt level produces a toffee "liquid bread"

Dortmunder Export

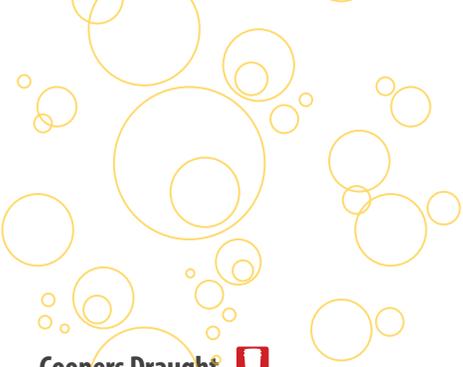
Originating in the industrial city of Dortmund Germany to satisfy the thirst of the local coal miners, this deep gold colored lager displays a white, frothy head whilst the cleansing bitterness levels and subtle malt aromas balance perfectly with the lighter body. The result is a refreshing, thirst quenching beer with a crisp finish.

ESB

A traditional "Real Ale" version of an ESB where drinkability is a priority, this light copper colored, light to medium bodied bitter with off white head will exhibit a soft malt aroma with a mild fruitiness. The crystal malt adds a roundness to the palate with caramel overtones whilst emphasis on the bittering hop addition rather than late hopping results in an earthy, dry, bitter finish.

Belgian Spiced Ale

It was such a hit that it's back! This Belgian Spiced Ale is a rich copper to amber color, with a creamy white head. Full bodied caramel malt flavors combine with clove, cinnamon and dark fruits. A complex aroma with a hint of aniseed and a warming finish make this a perfect winter accompaniment.



Coopers® REFILLS

For ordering information, visit www.mrbeer.com

ORIGINAL SERIES REFILLS

3.7 - 4.6% ABV

Coopers Draught

Light yellow-gold colour with a tightly packed white head, floral nose with a hint of malt, medium bodied palate with delicate hopping and a slightly bitter finish. The most discerning draught drinker will appreciate this beer.

Coopers Real Ale

Traditional ale like it should be -- bright golden color, strong head, generous mouthfeel and a moderately bitter finish.

Coopers Stout

Dark brown color with a persistent head resembling espresso creamer, a blend of coffee, chocolate and grain aromas, exceptional mouth feel and dark malt characteristics, the combination of malt tannins and hop bitterness results in a dry finish. Can be consumed young or cellared for a number of years with excellent results.

Coopers Ginger Beer

A Traditional flavored ginger beer with a hint of spice and plenty of bite, sure to quench the deepest thirst. Can be made as an alcoholic drink with 1kg of raw sugar (approx. 3.5%A/Vol) or a non-alcoholic drink with 115g white sugar.

Coopers Lager

Straw color with golden hues and a lacy white head. Light floral aromas follow through on a light to medium bodied palate with subtle malt and hop flavors and a clean finish. An Australian Lager style with plenty of character.

Coopers Dark Ale

Rich mahogany colour and a creamy head. Roasted malt aromas with a hint of chocolate, generous mouthfeel dominated by roasted malt flavours, sufficient hop bitterness to give balance and a dry finish. A favourite amongst dark beer drinkers.

COOPERS INTERNATIONAL SERIES REFILLS

5.5% ABV

Coopers Australian Pale Ale

The finest 2-row barley, hops and specially selected yeast combine to produce a beer with fruity and floral characters, balanced with a crisp bitterness and compelling flavour perfect for every occasion.

Coopers Mexican Cerveza

Coopers Mexican Cerveza emulates the style of the finest quality beers exported from Mexico. This premium beer is light in style with a fresh clean taste, ideally served ice-cold with a wedge of lime or lemon.

Coopers Canadian Blonde

Pale Straw colour. Crisp pale malt aromas with a hint of spicy hops, clean pale malt flavours and a light-bodied palate that finishes with obvious hop bitterness. Perfect for summer drinking.

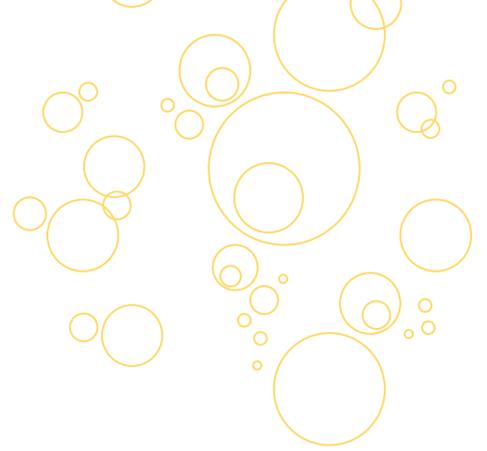
Coopers English Bitter

Coopers English Bitter is a brown copper colour with red hues and a creamy head. It displays a pleasing floral aroma with a blend of toasty/sweet malt flavours finishing with a firm bitter finish. It may be served slightly less chilled, if desired.

Coopers European Lager

Coopers European Lager captures the style of the finest quality lagers exported from Northern Europe. Serve well chilled in a tall, narrow glass with a generous head of 5cm or so and savour the herbaceous hop aroma and crisp finish.

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THOMAS COOPERS SERIES REFILLS

5.5% ABV

Coopers Australian Bitter

A beer style that captures the characteristics of popular Australian bitters, light in color, clean mouth feel with a quenching bitter finish.

Coopers Heritage Lager

A perfect representation of a premium lager with a rich yellow-gold colour and a tightly packed, white head. Prominent European hop aroma with sufficient hop bitterness and a clean finish.

Coopers Traditional Draught

Discerning draught lovers will delight at the combination of hops and malt and the palate cleansing freshness of this outstanding beer.

Coopers Sparkling Ale

An ale that displays fruity esters on the nose, full malty palate with a generously hopped clean finish in the style of Coopers world famous Sparkling Ale.

Coopers Pilsener

A pale straw coloured beer with a bold, spicy Saaz hop aroma. Crisp and dry with cleansing bitterness. Thomas Coopers Pilsener is made from premium 2 - row pale malt and barley, bittering hops and a generous amount of aromatic Saaz hops. Fermentation with the true lager yeast, supplied, at temperatures below 68F (20C) will produce an excellent example of the pilsener style.

Coopers IPA (India Pale Ale)

Early records of "Cooper and Sons" producing India Pale Ale can be found in the South Australian Advertiser, dated February 1868. Thomas Coopers IPA (India Pale Ale) produces a beer with all the hallmarks of a genuine IPA from the "mother land". A strong ale with robust malt characters and very high hopping levels.

Coopers Wheat

A pale, cloudy beer, refreshingly spritzy and tart with a delicious creamy frothiness. Thomas Coopers Wheat Beer is made from premium malted wheat, pale malted barley and selected hops. Wheat beers are a great summer refresher, low in bitterness and considered by many as the "champagne" of the beer world.

Coopers Irish Stout

Thomas Coopers Irish Stout is an authentic recipe containing a blend of malted barley, roasted barley, flaked barley and hops. The pour will show a turbulent, cascading tan foaming action. Eventually, this settles into a creamy beige coloured head that rests atop the beer.

BOTTLING SYSTEMS

For ordering information, visit www.mrbeer.com



Mr.Beer® BOTTLING SYSTEMS

1/2-Liter Deluxe Bottling System (Qty 16)

Bottle your beer and get it iced down in time for the party with this completely reusable 1/2 liter Deluxe Bottling System from MR.BEER®. PACKAGE INCLUDES: 16 Amber PET (Polyethylene Terephthalate) Plastic Bottles, 16 Plastic Caps, 16 MR.BEER® Logoed Labels

740-ml Deluxe Bottling System (Qty 12)

NEW! Bottle your beer in the completely reusable 740ml Deluxe Bottling System from MR.BEER®. PACKAGE INCLUDES: 12 Amber Plastic Bottles, 12 Plastic Caps, 12 MR.BEER® Logoed Labels

1 Gallon Growler

Our one gallon amber growler is for serious brewers. Grab one today and take the party with you!

2-Liter Amber Growler

This Amber 2-Liter Growler is imported from Italy and is perfect for pouring your special brews in style. Bottle includes a heavy-duty swing top ceramic lid.

32 oz. Mini Growler

New smaller sized growler ideal for a personal serving or a special brew. This 32 oz. Amber Glass Mini-growler is great for travel or a quiet night at home.

1-Liter Deluxe Bottling System (Qty 8)

Bottle your beer and get it iced down for the party with this Deluxe Bottling system.

12 oz. Glass Long-Neck Bottles (Qty 24)

Give your brews a professional feel with these high-grade, brewery-quality 12 oz. glass bottles.

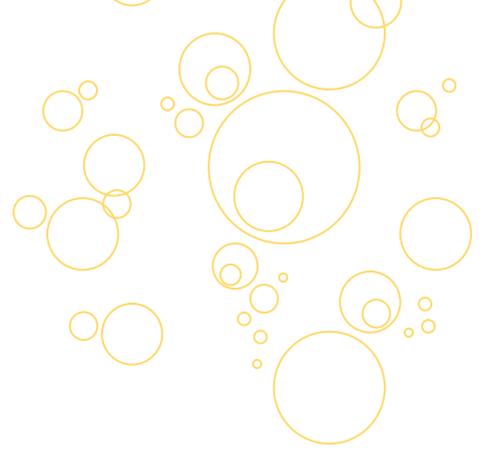
16 oz. Glass Swing-Top Bottles (Qty 12)

With convenient self-locking swing caps, these durable 16 oz. bottles add a professional touch.

Professional Bottling System

This package includes everything you need to bottle batch after batch of your hand-crafted home brews! SYSTEM INCLUDES: 1 Case Glass Long-Neck Bottles (12 oz. Reusable), 1 Hand Bottle Capper, 1 Gross Crimp-On Metal Caps (144 caps).

800-852-4263 • Pricing and product availability are subject to change without notice.



Mr.Beer® BOTTLING SUPPLIES

Plastic Bottling Caps (Qty. 8)

These reusable plastic bottle caps are the replacement cap for the MR.BEER® 1-liter Plastic PET bottles and works on most plastic soft drink bottles as well. INCLUDES: 8 Reusable Plastic Bottle Caps (color may vary).

Metal Bottle Caps (Qty 144)

These metal crown caps are for use on pry-off glass bottles. Bottle your beer in our glass long-neck bottles and give your beer an expert's touch. 144 caps (1 gross) per package. You'll need a MR.BEER® hand bottle capper. INCLUDED: 1 Gross Metal Crown Caps (Qty. 144).

Hand Bottle Capper

This hand bottle capper will apply a metal crown cap to most pry-off glass bottles. Makes for a great presentation of your homebrew. Test it prior to bottling your whole batch of brew.

Bottle Drainer Tree

Make bottling a breeze! Use this handy gadget to dry and store up to 90 glass or plastic bottles. Simply soak your bottles in sanitizer, rinse (if necessary), and hang'em up to dry. MAX HEIGHT 36" (FULLY ASSEMBLED).

Spigot and Wand Assembly

Reduce bottling time with the adjustable spigot and wand combo. The spigot features an adjustable flow rate while the wand allows you to fill your bottles from the bottom up. Together, they reduce aeration of the beer, lead to a longer shelf-life, and reduce the risk of contamination. INCLUDES: 1 Spigot, Washer and Nut, 1 Bottling Wand w/Spring-loaded Valve, 1 Polypropylene Tube Adapter.

Nylon Bottle Brush

Save time and money with this 18" durable bottle brush. Its wire-braid handle and nylon bristles make this is a lean, mean, scum scrubbing machine. Any crown-cap style bottle can be re-used again and again!



The Official Mr. Beer® BREWING CALENDAR

HOLIDAY	DATE	SUGGESTED BREW
New Year's Day	Jan. 1	Grand Bohemian Czech Pilsner
Beer Can Appreciation Day	Jan. 24	Classic American Light
Chinese New Year	Jan. 31	Grand Bohemian Deluxe
Superbowl Sunday	Feb. 2	American Ale
Lincoln's Birthday	Feb. 12	American Porter
Valentine's Day	Feb. 14	Apple Cider
President's Day/Washington's Birthday	Feb. 17	American Porter Deluxe
Fat Tuesday/Mardi Gras (New Orleans)	March 4	Bewitched Amber Ale Deluxe
Steak & BJ Day	March 14	Diablo IPA Deluxe
St. Patrick's Day	March 17	St. Patrick's Irish Stout
April Fool's Day	April 1	Diablo IPA Deluxe
New Beer's Eve	April 6	Spring Seasonal
Easter	April 20	Northwest Pale Ale
Earth Day	April 22	Bavarian Weissbier Deluxe
Cinco de Mayo	May 5	Aztec Mexican Cerveza
Mother's Day	May 11	Grand Bohemian Czech Pilsner
Armed Forces Day	May 17	American Porter
Victoria Day (Canada)	May 19	Canadian Blonde
Memorial Day	May 26	Classic American Light
Flag Day	June 14	Bavarian Weissbier
Father's Day	June 15	Classic American Light Deluxe
Summer Solstice	June 21	Summer Seasonal
Canada Day	July 1	Canadian Blonde Ale Deluxe
Independence Day	July 4	American Ale Deluxe
International IPA Day	Aug. 1	Diablo IPA & Deluxe
Labor Day	Sept. 1	Northwest Pale Ale
Oktoberfest	Sept. X	Oktoberfest Lager
Mexican Independence Day	Sept. 16	Aztec Mexican Cerveza Deluxe
Fall Equinox	Sept. 23	Pear Cider
Columbus Day	Oct. 13	Northwest Pale Ale Deluxe
Boss's Day	Oct. 16	Fall Seasonal
Halloween	Oct. 31	Bewitched Amber Ale Deluxe
All Saint's Day	Nov. 1/Nov. 2	Diablo IPA Deluxe
International Stout Day	Nov. 8	St. Patrick's Irish Stout Deluxe
Veteran's Day/Remembrance Day (Canada)	Nov. 11	American Ale Deluxe
Thanksgiving	Nov. 27	Winter Dark Ale
Black Friday	Nov. 28	American Porter Deluxe
Cyber Monday	Dec. 1	St. Patrick's Irish Stout Deluxe
National Lager Day	Dec. 10	Oktoberfest Lager Deluxe
Winter Solstice	Dec. 21	Winter Dark Ale Deluxe
Christmas Day	Dec. 25	Winter Seasonal

Start Brewing 2 Months Before!

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 call **(800) 852-4263** or email **customerservice@mrbeer.com**, and we will work with you to resolve the issue.

Find our complete **Warranty and Return Policy** on **www.mrbeer.com**.

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Pricing and product availability are subject to change without notice.

2014-04-01 v1.0a

CONTACT US



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Fax **1-800-949-8542** Toll Free

** Not a retail store.*

Outside the U.S.

For assistance outside the U.S., **customerservice@mrbeer.com**

Hours of Operation

Monday – Friday 8:00 AM – 5:00 PM MST
Closed Saturday, Sunday and Federal Holidays.

Email

If you have questions or comments regarding your order, shipping or website, **customerservice@mrbeer.com**

To email us regarding brewing questions or recipe information, **brewmaster@mrbeer.com**

If you have questions regarding the wholesale purchase of our fine products, **sales@mrbeer.com**

Australian Support

For Australian Support please E-mail, Australian Customer Service or call toll free: **1300 654 455**