

# Hard Cider Instructions

These instructions will familiarize you with the HARD CIDER BREWING PROCEDURES of the MR.BEER® Home Brewing System. The included recipe will produce about 2 gallons (8 quarts) of 4.0% alc/vol hard cider in as little as 14 days.

Once you are familiar with the basic principles of this kit, you will be able to make a wide range of hard cider and/or beer using MR.BEER® refills, recipes and ingredients.

## HARD CIDER KIT INCLUDES:

- (1) Brew Keg and Lid
- (1) Spigot, Washer and Nut
- (1) Hard Cider Refill (2 bottles)
- (1) Dry Hard Cider Yeast
- (8) Plastic Bottles and Bottle Caps
- (8) Bottle Labels
- (1) No-Rinse Sanitizing Cleanser
- (2) Pint Glasses

### ★ BREWING BEER WITH THIS KIT

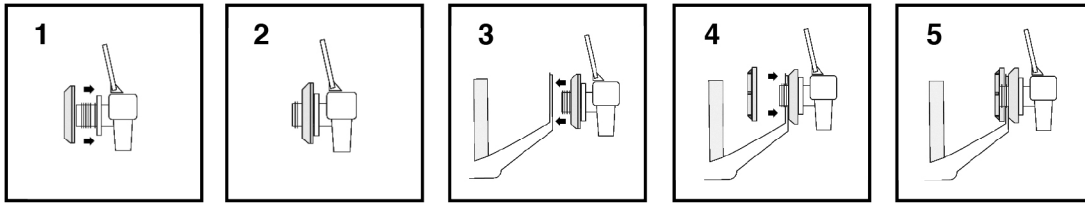
Yes, you can brew beer with this kit, but YOU MUST follow the standard brewing instructions available online at [www.mrbeer.com](http://www.mrbeer.com).

## You'll need the following:

QTY	Items	Purpose
1	1-Gallon Container	See step 3
1	3-Quart Pot (or larger)	See step 2
1	Metal Spoon or Whisk (NO WOOD OR PLASTIC)	See step 2
1	Measuring Cup/Spoons	See step 2
1	Bowl or Plate	See step 2
	Sugar (white granulated)	See step 3

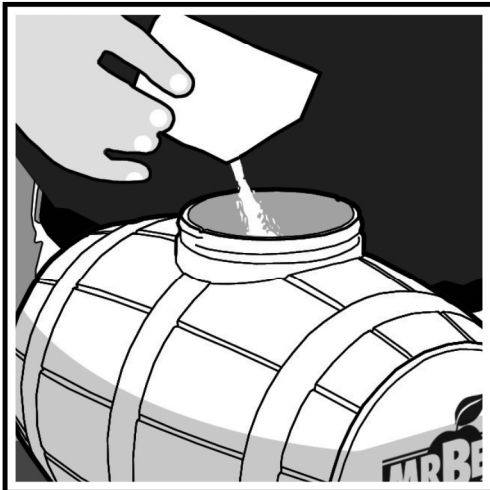
# Spigot Assembly

Place the washer on the spigot with the narrow edge facing away, then insert spigot into keg. Place the wide flat side of the nut against the inside of the keg and hand tighten. DO NOT USE a wrench or pliers to tighten. FILL KEG AND TEST FOR LEAKS.



## Step 1: Sanitizing

Sanitizing is an essential step in the hard cider making process because it kills microscopic bacteria, wild yeast and molds that may cause off flavors in your cider. SANITIZE ALL EQUIPMENT THAT COMES IN CONTACT WITH YOUR CIDER.



1.1 Fill keg with lukewarm water to the 4-quart mark on the back. Add  $\frac{1}{2}$  pack of the No-Rinse cleanser and stir until dissolved. Once dissolved, the sanitizing solution is ready to use. Screw on lid and swirl so that the solution makes contact with all parts of the keg, including the lid.

NOTE: DO THIS STEP OVER SINK. Keg has ventilation notches to release pressure during the fermentation process and will leak if tipped over.

1.2. Open and close the spigot several times onto a bowl or plate in order to create a sanitized surface to place your utensils.

1.3. Place your brewing utensils, including can opener, into your keg. **Allow all items to soak for a minimum of 10 minutes.**

1.4. Drain keg and remove all utensils, placing them on the sanitized bowl or plate. No rinsing required.

## Step 2: Brewing

It typically takes a minimum of seven days at room temperature to ferment your cider. Due to variances in temperature, yeast vitality, and age of mix, fermentation may take longer (10-14 days).

- 2.1. Fill keg with cold water to the 4-quart mark on the back.
- 2.2. Using a sanitized measuring cup, place 4 cups of water into a clean 3-quart pot.
- 2.3. Bring water to a boil and remove from heat. Stir both bottles of hard cider-concentrate and 1 1/2 cups of granulated sugar into pot.
- 2.4 Mix thoroughly until the sugar is dissolved (this mixture is called the must).
- 2.5. Pour must into keg. Bring the volume of the keg to the 8.5-quart mark by adding more cold water. Stir vigorously to mix well.
- 2.6. Sprinkle yeast into keg and screw on lid.
- 2.7. Place keg out of direct sunlight, in a location with a consistent temperature between 59° and 75° F.

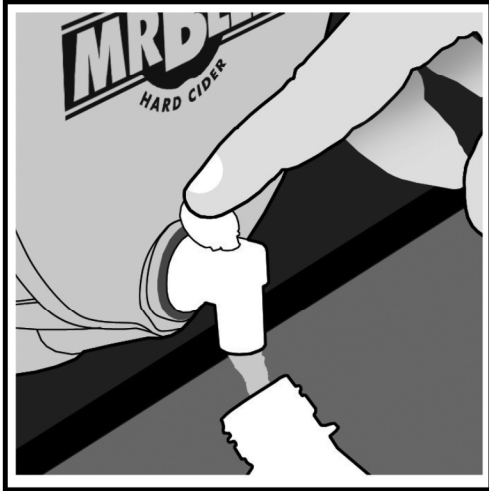
ALLOW TO SIT A MINIMUM OF 7 DAYS.



**CAUTION:** DO NOT OPEN THE BREW KEG LID AT ANY TIME DURING FERMENTATION; THIS CAN CAUSE HARD CIDER SPOILAGE.

## Step 3: Bottling & Carbonating

Your hard cider is ready to bottle when the liquid in the keg is relatively clear and no longer cloudy. Not sure? Draw a small amount of hard cider from the spigot; if it tastes like flat hard cider, it's ready to bottle. If it tastes sweet, give it another day or two.



NOTE: MR.BEER HARD CIDER IS NATURALLY FERMENTED; therefore, there will be yeast sediment at the bottom of the bottle which may cause your cider to turn cloudy if disturbed.

3.1 When you are sure your cider is ready to bottle, fill your clean 1-gallon container with warm water and add the remaining 1/2 pack of No-Rinse Cleanser and stir or shake until dissolved. Fill each bottle halfway with sanitizing solution. Screw on caps and shake bottles vigorously. Empty your bottles. No rinsing is required.

TIP: Do not unnecessarily move your keg while bottling, this will minimize amount of sediment transferred into the bottles.

3.2. For still (uncarbonated) cider, go directly to step 3.3. For carbonated cider add white granulated sugar to bottles in the amounts shown below.

BOTTLE SIZE	SUGAR AMOUNT
1 LITER/QUART BOTTLE*	2 1/2 TSP.
12 OUNCES	3/4 TSP.
16 OUNCES	1 TSP.

\*Bottles included with this kit.

3.3. Using the spigot, fill each bottle just above the base of the neck (about 2 1/2 inches from the top). Hold the bottles at an angle to reduce aeration.

3.4. Place caps on bottles, hand tighten, then invert several times.

3.5. Place bottles upright and out of direct sunlight, in a location with a consistent temperature between 59° and 75° F.

ALLOW TO SIT A MINIMUM OF 7 DAYS.

TIP: For optimal carbonation and flavor, allow your bottles to sit for 2-3 weeks.



**CAUTION:** TOO MUCH SUGAR AND/OR BOTTLING YOUR CIDER TOO EARLY MAY RESULT IN GUSHING OR BURST BOTTLES DUE TO OVER-PRESSURIZATION. TOO LITTLE SUGAR WILL RESULT IN A FLAT CIDER.

## Step 4: Conditioning

After your hard cider has carbonated it is ready to drink. However, to improve the flavor of your hard cider even more, you may want to condition it for weeks or even months. This can be done in one of two ways:



**Cold conditioning:** Place bottles in a refrigerator or dark, dry location that is between 35° and 49° F.

Whether you choose to condition or not, your cider will always taste best if chilled for at least two days before drinking.

**TIP:** Drink within 4 months of bottling.

## Care & Cleaning

The MR.BEER® keg, caps and bottles are completely reusable. With proper care, your brewing equipment will last for years. Follow these general maintenance tips for a long, successful brewing career:

- Thoroughly wash and rinse your keg and bottles immediately after use. Dried cider and/or yeast is much more difficult to remove.
- The plastic keg and bottles are not dishwasher safe. Clean all plastic parts with mild, unscented soap (not dish soap) in warm water using a soft cloth.
- Disassemble spigot assembly between uses and wash in warm soapy water.
- Take care not to scratch the inside of your brew keg. Avoid using scouring pads, wire brushes, or abrasives during cleaning.
- Discontinue the use of any equipment that is scratched or cracked. Even small defects can harbor bacteria that might spoil your hard cider.
- Prior to brewing your next batch, make sure to sanitize all your brewing equipment according to the instructions.



*Home Brewing Made Easy!*

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