

Instructions

MR BEER[®]
BY *Coopers*

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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. ©2015 Coopers DIY, LLC. All rights reserved. Pricing and product availability are subject to change without notice.

Premium Craft BrewMax[®] Kit

These instructions will familiarize you with our **STANDARD BREWING PROCEDURES** of the Mr. Beer[®] Home Brewing System.

Includes: 2 Refills of beer, each will produce about 1 case or 2 gallons of our craft beer (approx. 5.5% 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 beers using this kit.

What's Included

- (1) UV-Resistant Fermenter with Lid
- (2) Cans of Diablo IPA Brewing Extract
 - (1) Krausen Kollar and (2) Clips
- (24) 12 oz Glass Bottles and (24) Labels
- (1) Hand Bottle Capper and (144) Caps
- (1) Snap Tap Spigot Assembly and Bottling Wand
- (2) Packets of Yeast (Under lid of the HME)
 - (4) Packets of No-Rinse Cleanser
 - (3) Bags of Carbonation Drops
 - (1) Adhesive Thermometer
- (1) Instructional DVD w/ Sleeve and (1) Instruction Insert
- (1) Registration Flyer and (1) Sweepstakes Flyer

What You'll Need

- (3) Gallons Water
(Do not use Reverse Osmosis Water!)
- (1) 1-Gallon Container (Jug)
- (1) 3-Quart Pot (or Larger)
- (1) Metal or Hard Plastic Spoon/Whisk
 - (1) Can Opener
 - (1) Measuring Cup
 - (1) Large Mixing Bowl

Step 1: Assembling the Spigot

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 15 minutes to test for leaks. No longer than 30 minutes, maximum.

Step 2: Cleaning

1. Fill the clean 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 cleaning solution and pour along the inner walls of the fermenter and krausen kollar. Make sure to coat all parts of the inside with the cleaning 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 cleaning solution into a large bowl. Place your spoon, can opener, and measuring cup into the bowl to clean and keep them clean throughout the brewing process. Allow 2 minutes in cleaning solution before using utensils.
5. After all surfaces have been thoroughly cleaned, do not rinse or dry the fermenter or utensils. Proceed immediately to the brewing process.

Step 3: Brewing

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 cleaned 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 brewing extract and pour it into the boiled water. 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 fermenter 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.

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 2-3 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.

Step 4: Bottling & Carbonating

Bubble Up! Once fermentation is complete, you will transfer the beer into bottles and, depending on bottle size, add a certain amount of priming sugar to produce the proper level of carbonation. Carbonation is created when yeast metabolizes the priming sugar to create carbon dioxide. Under pressure, the CO₂ bubbles have nowhere to go but to remain in solution. In order to carbonate the beer, it must be transferred into bottles. After 2-3 weeks, you will know the beer is ready to bottle and carbonate by tasting a small sample. The beer should taste like flat beer. If the beer is sweet, make sure that it is in the correct temperature range (68°F-76°F or 20°C-24°C) and let it ferment for a few days longer, but no longer than one more week.

1. When your beer is ready to bottle, pour one entire pack of No-Rinse Cleanser into 4 liters (1 gallon) of water and stir until dissolved. Once dissolved, it is ready to use.
2. Distribute the sanitizing solution equally among the bottles. Place your sanitized thumb over the opening of the bottle and shake bottles vigorously. Allow to sit 10 minutes, then shake the bottles again. Empty all sanitizing solution into a large bowl. Use this solution to sanitize any other equipment you may be using for bottling, including the caps for the 24 glass bottles. Do not rinse.
3. Add 1 carbonation drop to each 12 ounce bottle.
4. With your included bottling wand, attach the adapter to the bottling wand and insert 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 using the included bottle capper 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.

Step 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 unscented 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.

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.