



The Mr. Beer® MicroBrewery System

All models of the Mr. Beer® Micro-Brewery System allow you to brew premium world-class beers right in your own home. Mr. Beer® is the most advanced and widely acclaimed home brewing product on the market. Modern technology combined with select ingredients assures reliable results the first time and every time. The fresh flavor and handcrafted quality of your beers will compete with the most famous and expensive beers from around the world. With brewing experience, you and your friends will prefer your brews to the commercial brands available.

Your First Brew

These instructions will acquaint you with the basic principles of brewing. Following these instructions will make 8 quarts of beer, equivalent to 20 - 12 oz. beers. The basic recipe produces a beer with the strength of a typical American lager. Once you are familiar with the basic principals of the Mr. Beer® MicroBrewery System, you can make a huge range of beer styles, according to your personal preferences.

Lets Brew!

1 ASSEMBLE the Keg Fermenter. Place the washer on the tap with the flat portion of the washer up against the tap, (the washer goes on the outside of the Keg) and insert the tap into the Keg. HAND TIGHTEN firmly by turning tap while holding nut on inside of the Keg. The wide flat portion of the nut goes up against the inside of the Keg. Do not use wrenches or pliers to tighten.

2 SANITIZE all equipment that may come into contact with the wort (pronounced "wert", a brewer's term for the unfermented beer) or the finished beer by soaking in a solution of One Step Cleanser for ten minutes. Sanitizing is a critical step in the beer making process, as it kills microscopic bacteria, yeast, and molds that may cause off flavors in your beer. Use One Step No-Rinse Cleaner at the rate of 1 tablespoon per gallon of warm water. Open and close the tap several times to allow sanitizing solution to flow through it. Alternatively, sanitize by soaking in a solution of 2 tablespoons of unscented household bleach to 1 gallon of cold tap water for 10 minutes. If bleach is used, rinse the bleach

solution off with tap water until there is no chlorine odor. If One Step is used, allow pieces to drain on a sanitized surface. No rinsing is required with One Step.

3 FILL the Keg with four (4) quarts cold tap water. NEVER pour hot (above 140°F) or boiling liquid directly into the Keg. Volume markings in quarts are on the back of the Keg. Soak the beer mix can in hot water for 10 minutes to soften contents and make them easier to pour out in step 4, below.

4 PLACE exactly six (6) cups of cold water into a 3-quart or larger kettle. Pour Booster in cold water, slowly while stirring until desolved, then heat the water to a BOIL. Boiling more than six (6) cups water may make the wort too hot for the yeast. Remove from the heat source and stir in the whole can of beer mix. Omit Booster™ for lower alcohol beer or add Booster™ and up to an additional ½ cup of table sugar for higher alcohol beer. POUR the wort into the Keg. ADD additional cold tap water to bring the volume to the 8.5-quart mark on the end of the Keg. Wort temperature should be between 70-103°F when yeast is added, but the cooler the better.

5 SPRINKLE the yeast from the packet on top of the wort, allow to sit for 5 minutes, then stir the wort vigorously. The brewer's term is to "pitch" the yeast, meaning to add the yeast to the wort.

6 SCREW the lid onto the Keg. Fermentation will start within 24 hours. While the wort is fermenting, carbon dioxide will be released through the vents on the Keg neck and escape down the screw threads preventing contaminants from entering the Keg. The best conditions for fermentation are out of direct sunlight, in a room with a stable temperature.

7 Allow your beer to FERMENT a minimum seven (7) days at room temperature between 68-76°F. During fermentation foam will develop on top of the fermenting beer. As they consume the fermentable sugars in the wort, the yeast cells will slowly become inactive and most will settle to the bottom, building up sediment below the tap. Avoid the urge to peek into the fermenter as you do not want to introduce any beer souring organisms.

8 SANITIZE your bottles and caps as in Step 2.

9 Add an amount of ordinary white table sugar to each bottle according to the bottle size as follows. Do not use Booster™. (Use a piece of aluminum foil as a funnel to add the sugar.)

12 oz 3/4 teaspoon
16 oz 1 teaspoon
22 oz 1½ teaspoons
1 liter/quart 2½ teaspoons
2 liters 1½ Tablespoons
3 liters 2¼ Tablespoons

10 Residual yeast in the beer will work on the sugar causing a secondary fermentation in the bottle after capping. This activity carbonates your beer. Be cautious, as too much sugar may over carbonate the beer, resulting in gushing or burst bottles. Too little sugar will result in a flat beer. The brewer's term for sugar added to the bottle for carbonation is "priming" sugar.

11 FILL your bottles from the Keg to within 1-2" from the top. For the best looking beer, be careful to minimize the amount of sediment transferred into the bottles. HAND TIGHTEN the bottle caps and invert bottles several times to dissolve sugar.

12 KEEP the bottles at warm room temperature (68-76°F) for at least 7 days to allow carbonation. Your beer will improve in taste by allowing extra time to mature in the bottle. Using plastic bottles allows you to see the beer clear in the bottle and feel the bottle become firm as the secondary fermentation causes the internal pressure to build. After carbonation, STORE the beer upright in a cool dark place.

13 YOUR BEER has been naturally brewed and carbonated and thus has a small yeast sediment at the bottom of the bottle. This is known as a "bottle conditioned" beer. The yeast is rich in Vitamin B and is good for you, but will cause the beer to turn cloudy if disturbed. When serving, pour in one gentle, continuous motion into a glass or pitcher so as not to disturb the sediment. When cooling in the refrigerator, perfectly clear beer may appear hazy. This is also typical of naturally brewed beer as it is rich in proteins. Rinse the bottle immediately after use and re-use the bottle and cap many times. Drink your beer within 4 months of bottling and store in a cool place. Stronger and hoppier beers will keep longer.

Collecting Bottles

The screw caps in your kit are for use on used PET plastic soda bottles, which have previously contained carbonated beverages. These bottles come in many sizes from 12 oz. to 3 liters and are perfect for bottling your beer. They are easy to use, easy to clean, and plentiful. The Mr. Beer® caps and the caps which came on the soda bottles can be used many times over. Clear bottles are fine to use, just keep them out of direct sunlight.

You will be brewing 256 ounces of beer, so collect enough bottles to total these ounces. For example: you will need eight 1-liter/quart bottles (32 oz. each) or four 2 liter bottles, or a combination of both. Refer to your book *Brewing with Mr. Beer®* for use of 2 and 3 liter bottles. Mr. Beer 1 liter amber PET bottles, caps and decorative labels are also available by mail order if you prefer using new bottles.

Care & Cleaning

Never pour hot (140°F) or boiling liquid into the Keg, as it will distort the shape. Do not put in a dishwasher. After use, clean with a mild detergent and soft cloth in warm water. Do not use abrasives or scouring pads. Before using again, sanitize as above. Rinse your beer bottles immediately after use, then sanitize just before use.

Mr. Beer®

We welcome your comments and suggestions about our products.
To order the complete line of Mr. Beer® Mixes and Supplies,

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“Remember, only YOU can brew beer this good!”

Federal Law allows persons 21 years of age to brew 100 gallons of beer per year or 2 adult households to brew 200 gallons of beer per year. Laws regarding homebrewing may be more restrictive in some states. It is illegal to sell your beer, so just enjoy it with your family and friends. This kit is intended for use by persons at least 21 years of age.

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