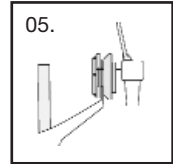
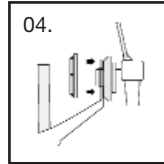
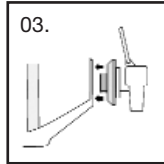
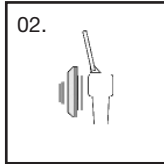
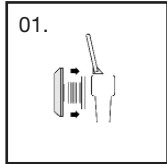


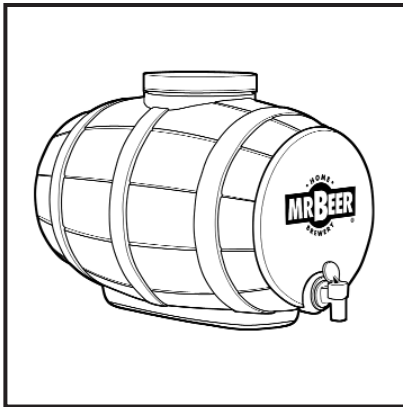
## Tap Assembly

Place the washer on the tap with the narrow edge facing away, then insert tap 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 LEAKAGE.



## Step 1: Sanitizing

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



1.1. Fill keg with lukewarm water to the 4-quart mark on the back. Then add 1/2 pack (1 tbsp.) of One-Step™ sanitizer.

1.2. 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.

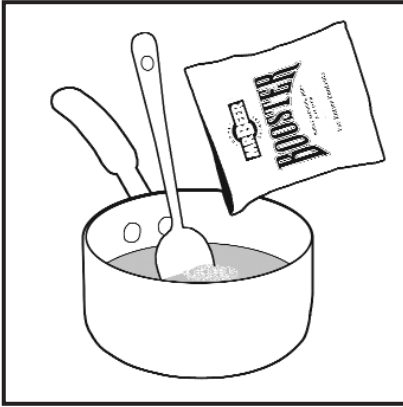
1.3. Open and close the tap several times to allow sanitizing solution to flow through.

1.4. Dispense some solution from keg tap onto a bowl/plate in order to create a sanitized surface to place your utensils. Now place those utensils, including can opener, into your keg.

1.5. Allow all items to soak for A MINIMUM OF 10 MINUTES. Then drain keg and remove all equipment and place on the sanitized plate. No rinsing required.

## Step 2: Brewing

It typically takes a minimum of seven days at room temperature to ferment your beer. Due to variances in temperature, yeast vitality and age of beer 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. Remove yeast packet from under lid of beer mix, then place unopened can in hot water (warm liquid pours more easily).

2.3. Using the sanitized measuring cup, place 4 cups of water into a clean 3-quart pot, then SLOWLY sprinkle in Booster™ while continually stirring to avoid clumping.

2.4. Once the Booster™ is fully dissolved, bring to a boil, then remove from heat.

2.5. Stir beer mix into mixture of water and Booster™ (this mix is called the wort).

2.6. Pour wort into keg. Bring the volume of the keg to the 8.5-quart mark by adding more cold water. Stir vigorously to mix well.

2.7. Sprinkle yeast into keg and allow to sit for 5 minutes. Stir vigorously again, then screw on lid.

2.8. Ferment by placing the keg out of direct sunlight and in a location with a consistent temperature. Allow beer to FERMENT A MINIMUM OF SEVEN DAYS at room temperature (between 68° - 76° F).



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

**COLLECTING BOTTLES - IF YOUR KIT DOES NOT INCLUDE BOTTLES** collect plastic soda bottles (before you begin step 3) and use caps supplied with kit. Soda bottles come in many sizes and are perfect for bottling your beer. USE ONLY BOTTLES THAT HAVE PREVIOUSLY HELD CARBONATED BEVERAGES. You will be brewing 256 ounces of beer, so collect enough bottles to hold this amount. MR.BEER® sells both glass and plastic bottles. For more information call (800) 852-4263 or visit [www.mrbeer.com](http://www.mrbeer.com).

# Step 3: Bottling & Carbonating

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



3.1. Fill a 1-gallon container with warm water and the remaining One-Step™. Using that container fill each bottle 1/2 full. Screw on caps and shake bottles vigorously. Let soak for 10 minutes then empty.

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

3.2. Add white granulated sugar to bottles in the amounts shown below:

Bottle Size	Sugar Amount
12 ounces . . . . .	3/4 teaspoon
16 ounces . . . . .	1 teaspoon
20 ounces . . . . .	1 1/4 teaspoons
22 ounces . . . . .	1 1/2 teaspoons
<b>1 liter/quart bottle* . . . . .</b>	<b>2 1/2 teaspoons</b>
2 liter bottle . . . . .	1 1/2 tablespoons
3 liter bottle . . . . .	2 1/4 tablespoons

\*Included with the Premium kit.

3.3. While holding bottle at an angle, use tap and fill each about 2 inches from the top.


3.4. Place caps on bottles, hand tighten, and then shake gently to dissolve sugar.

3.5. Place bottles upright and out of direct sunlight and in a room with a consistent room temperature (Between 68°-76° F).

**ALLOW A MINIMUM OF 7 DAYS** at room temperature to carbonate beer.

**TIP:** For optimal carbonation and flavor allow these beer bottles to sit for 2-3 weeks.

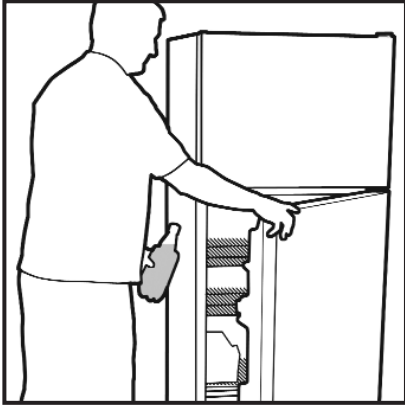
**NOTE:** MR.BEER® is naturally brewed; therefore, there will be yeast sediment at the bottom of the bottle which may cause the beer to turn cloudy if disturbed.



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

## Step 4: Conditioning

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



A. Warm conditioning: Place beer in a dark, dry location away from sunlight that is between 50°-70° F.

B. Cold conditioning: Place beer into a refrigerator or dark, dry location that is between 35°-49° F.

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

**TIP: Drink your beer within 4 months of bottling. Stronger and more hoppy beers will keep longer.**

## Afterward: Care & Cleaning

- **DISASSEMBLE TAP ASSEMBLY BETWEEN USES** and wash in warm soapy water. Store disassembled, and always sanitize before use.
- **DO NOT PUT KEG OR BOTTLES IN DISHWASHER.** After brewing, clean with a mild anti-bacterial soap and soft cloth in warm water.
- **DO NOT USE ABRASIVES OR SCOURING PADS.** Bottles and caps are completely re-usable; rinse bottles immediately after drinking.
- **BEFORE USING BOTTLES, CAPS OR KEG AGAIN,** they must be sanitized as instructed in step 1.

### 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](mailto:customerservice@mrbeer.com) and we will work with you to resolve the issue to your satisfaction.

### RETURN POLICY

Please do not return the product to the place of purchase; doing so may delay the processing of your claim or replacement of your product. If you are dissatisfied with your purchase for any reason call **(800) 852-4263** and we will work with you to resolve any issue to your satisfaction. All returns require a return authorization number.