

STEP 1: SANITIZE

Sanitizing is the key to great-tasting beer. It prevents unwanted bacteria and helps ensure your batch turns out exactly as it should.

1. Fill clean keg with warm water to line mark 1, then add **half the packet (about 1 tablespoon) of No-Rinse Cleanser** and stir until dissolved
 2. Screw on lid and **swirl the keg so the solution contacts all interior surfaces**, including the underside of the lid. Let sit for at least 2 minutes and swirl again
 3. To clean the spigot, open it fully and allow liquid to flow for 5 seconds, then close
 4. Pour the remaining solution into a bowl and place your spoon/whisk, can opener, and measuring cup into the bowl. Leave immersed for at least 2 minutes before use
 5. **Do not rinse or dry.** Return lid to keg and proceed immediately to brewing
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STEP 2: BREW

Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast consumes the sugars in the malt, producing alcohol and carbon dioxide (CO₂). This process is called fermentation.

1. Remove the yeast packet from under the lid of the can of brewing extract, then remove the label from the can. Place the unopened can in hot tap water
2. Using a clean measuring cup, pour 4 cups of water into a 4-quart or larger pot
3. **Add Booster slowly while stirring until dissolved**
4. Bring water to a boil, then remove from heat
5. Open the can of brewing extract from the bottom and pour it into the pot. Stir until thoroughly mixed—this mixture is called wort.
6. Fill the keg with cold water to line mark 1. The water should be **40–55°F (4–12°C)**
7. Pour the wort into the keg, then add more cold water to reach line mark 2. Mix vigorously with a spoon or whisk
8. Sprinkle the entire yeast packet into the keg and screw on the lid. **Do not stir**
9. Allow your fermenter to sit for **10–14 days**

Store in a cool, dark place between **68–78°F (20–26°C)**, ideally **70–72°F (21–22°C)**

STEP 3: BOTTLE & CONDITION

After 10–14 days, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, allow additional fermentation time.

Note: Carbonation drops are not included. We recommend Mr. Beer Carbonation Drops or table sugar.

1. Fill a container with warm water and add the remaining **half packet of No-Rinse Cleanser** and stir until dissolved
2. Clean and sanitize all bottles and bottling equipment. **Do not rinse**
3. Add carbonation sugar:
 - **740 mL bottle → 2 drops or ~1 tsp sugar**
 - **1 L bottle → 2½ drops**
 - **500 mL bottle → 1 drop**
4. Fill bottles to about **2 inches from the top**
5. Cap bottles and check seals

Store upright at **70–76°F (21–24°C)** for at least **14 days**

TIP FROM OUR BREWMASTERS

After carbonation, your beer is ready to drink—but it will continue to improve with time.

We recommend chilling one bottle for 48 hours and tasting. If needed, allow the remaining bottles to condition at room temperature for another week or more.

- **New to brewing?** This is the simplest way to get started—no additional ingredients required
- **Ready to experiment?** Try one of our beer recipes to customize your brew with different hops, flavors, and styles