



# How to Brew Great Beer in Under Six Hours!

Enjoy the fun and satisfaction of making World Class beers with your own *PersonalBrewery™ System*. Just ten steps over two work days — *six hours, max!* • Twenty-eight days later — *You've Got More Beer!™*

This *MoreManual!™* shows typical timelines for brewing five gallons of high-quality beer with the Malt Extract brewing process, using a *MoreBeer!™ PersonalBrewery™* starter system. Times assume no prior homebrewing experience.

Please also read and follow our step-by-step Beer Making Instructions included with each MoreBeer! Ingredient kit.

## Partial-Boil Method (method differences in red)

Minimum kettle size needed: 5 gallons

## Full-Boil Method (method differences in red)

Minimum kettle size needed: 7.5 Gallons  
Additional equipment needed: Wort Chiller (copper coils)  
Additional equipment considered helpful: Portable propane burner (#BE400)

### BREWING DAY

(Work day #1 of 2 work days — Estimated Time: 2–4 hrs.)

**Step 1** – (Process Day #1 of 28) – Place **2–3 gallons** of cold water into a Brewing Kettle (a sturdy metal kettle with minimum **5 gallon** capacity).

**Step 2** – Remove grain from Ingredient Kit and place into the nylon-mesh Grain Bag. Submerge bag in water.

**Step 3** – When water temperature reaches 170°F as measured by included thermometer, remove Grain Bag and discard grain. Continue heating water to a boil.

**Step 4** – When water reaches a boil, turn off heat. Stir in the Malt Extract and the *first* portion of Hops. Turn heat back on and continue boiling for one hour. Add the *second* portion of Hops, per recipe.

**Step 5** – After boiling **one hour**, cool Kettle by moving from stove into a sink filled with ice-water, or by running cold water around it. Cool until below 130°F.

**Step 6** – Sanitize the Fermenter using the materials supplied. Pour two gallons of cold water into Fermenter (pre-cool water in your refrigerator or freezer). Add the cooled-down-to-130°F Wort to Fermenter. Top-off with cold water to the five gallon mark.

**Step 7** – Add packaged Brewer's Yeast to Fermenter. Attach Stopper and Airlock. Store in cool, quiet place. If a glass Fermenter, you can watch fermentation progress.

**Step 8** – (process days #1–14 of 28) – Wait two weeks for for the Fermentation process to take its natural course.

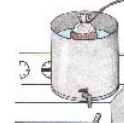
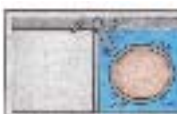
### BOTTLING or KEGGING DAY

(Work Day #2 of 2 work days— Estimated Time: 1–2 hours.)

**Step 9** – (process day #14 of 28 days) – Bottle your beer, then wait two weeks for carbonation to develop. Or, keg your beer, then wait *only* 2-7 days for carbonation.

### SAVORING & SHARING DAY!

**Step 10** – (process day #28 of 28) – Enjoy your beer!



### BREWING DAY

(Work day #1 of 2 work days — Estimated Time: 2–4 hrs.)

**Step 1** – (Process Day #1 of 28) – Place **6 gallons** of cold water into a Brewing Kettle (a sturdy metal kettle with minimum **7.5 gallon** capacity).

**Step 2** – Remove grain from Ingredient Kit and place into the nylon-mesh Grain Bag. Submerge bag in water.

**Step 3** – When water temperature reaches 170°F as measured by included thermometer, remove Grain Bag and discard grain. Continue heating water to a boil.

**Step 4** – When water reaches a boil, turn off heat. Stir in the Malt Extract and the *first* portion of Hops. Turn heat back on and continue boiling for one hour. Add the *second* portion of Hops, per recipe.

**Step 5** – After boiling for **40 minutes**, insert Wort Chiller (copper coils) directly into the boil. Continue boiling for 20 additional minutes. Turn off heat and start flowing cold water through wort chiller.

**Step 6** – Once Kettle has cooled to touch (70-80°F), connect one end of clear Vinyl Tubing to the Ball-Valve on the Kettle (if your kettle has a ball valve) and place other end of Tubing into a Fermenter that you have pre-sanitized using the materials supplied. Open Valve and allow five gallons of Wort to fill-up Fermenter.

**Step 7** – Add packaged Brewer's Yeast to Fermenter. Attach Stopper and Airlock. Store in cool, quiet place. If a glass Fermenter, you can watch fermentation progress.

**Step 8** – (process days #1–14 of 28) – Wait two weeks for for the Fermentation process to take its natural course.

### BOTTLING or KEGGING DAY

(Work Day #2 of 2 work days— Estimated Time: 1–2 hours.)

**Step 9** – (process day #14 of 28 days) – Bottle your beer, then wait two weeks for carbonation to develop. Or, keg your beer, then wait *only* 2-7 days for carbonation.

### SAVORING & SHARING DAY!

**Step 10** – (process day #28 of 28) – Enjoy your beer!