



Pecan Porter Instructions

What You Get

- 1 American Porter Brewing Extract (HME)
 - 1 Packet of Dry Brewing Yeast (Under the Lid of the Brewing Extract)
 - 1 Packet of BrewMax DME Smooth
 - 1 Packet of BrewMax Booster
 - 2 Packets of Flaked Oats
 - 1 Packet of Crystal Malt 40
 - 1 Packet of Red wheat Flakes
 - 1 Packet of Lactose Sugar
 - 2 Muslin Hops Sacks
 - 1 Packet of No-Rinse Cleanser
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You Provide

- 6oz of Crushed Pecans
 - 2 Tablets of Beano
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STEP 1: Sanitizing

Cleaning is one of the most important steps in brewing. It kills microscopic bacteria, wild yeast and molds that may cause off-flavors in your beer. **Make certain to clean all equipment that comes in contact with your beer by following the directions below:**

1. Fill clean keg with warm water to line mark 1 on the back, then add ½ pack (about 1 tablespoon) of No-Rinse Cleanser and stir until dissolved. Once dissolved, the solution is ready to use. Save the remaining ½ of No-Rinse Cleanser because you will need it for bottling.





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2. Screw on lid and swirl the keg so that the cleaning solution makes contact with the entire interior of the keg, including the underside of the lid. Note that the ventilation notches under the lid may leak solution. Allow to 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 and then close.

4. Pour the rest of the solution from the keg into a large bowl. Place your spoon/whisk, can opener and measuring cup into the bowl to keep them cleaned throughout the brewing process. Leave them immersed for at least 2 minutes in cleaning solution prior to using.

5. After all surfaces have been thoroughly cleaned, do not rinse or dry the keg or utensils. Return lid to top of keg, proceed immediately to brewing.

STEP 2: BREWING

Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast eats 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 place the unopened can in hot tap water.
2. Open all the packets of grain and pour into 1 muslin sack and tie it closed.
3. In your clean 4-quart or larger pot add 6oz of crushed pecans and heat dry over low heat until lightly toasted. (You can add more to get more of a pecan flavor in your beer. 6oz will give you a light hint of pecans in the beer.)
4. Remove the nuts from the pot and let them cool. Once cool add the pecans into the other muslin sack.
5. Using the measuring cup, pour 6 cups of water into your pot. Add the Booster packet to the water and stir until dissolved. Bring this mixture to a temperature of 155-165 degrees. Then add 2 tablets of Beano and add in the grain sack and sack of pecans to the hot water to steep for 30 minutes between 155-165 degrees. Then remove from heat.
6. Carefully lift the grain sack out of the pot and place into a strainer/colander. Rinse the sack over the pot with 1 cup of hot water. Let drain. Do NOT squeeze the grain sack. Discard grain sack once drained. The sack of pecans will remain in the pot and remain in your fermenter during fermentation.
7. Bring the grain and booster water to a low boil then add in the packet of lactose, mix until dissolved. Slowly sprinkle in the DME into the pot and stir to dissolve. Increase your heat to medium-high. Continue stirring constantly to keep the rising foam in check. If it begins to rise,





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pull the pan off the heat and lower the temperature slightly, continuing to stir (about 5 to 20 minutes depending on your particular conditions), until you hit the hot break which is where the foam has subsided and the solution is now boiling (If you cannot dissolve all the clumps of DME, do not worry. The yeast will break it down during fermentation.) Remove the pot from heat.

8. Open the can of Brewing Extract and pour the contents into the hot mixture in your pot. Stir until thoroughly mixed. This mixture of unfermented beer is called wort.

9. Fill your fermenter with cold tap water to the mark 1 on the back. If using any other fermenter this would be approximately 1 gallon of water.

10. Pour the wort into your fermenter, and then bring the volume of the fermenter to mark 2 by adding more cold water. (If you have a different fermenter top it off with cold water to the 8.5-liter mark).

11. Stir your wort mixture vigorously with your sanitized spoon or whisk.

12. Sprinkle the yeast packet into the keg, and screw on the lid. Do not stir.

Put your fermenter in a location with a consistent temperature between 68° and 78° F (20°-25° C), and out of direct sunlight. Ferment for 14 days.

STEP 3: Bottling & Carbonating

After 14 days, taste a small sample to determine if the beer is fully fermented and ready to bottle. If it tastes like flat beer, it is ready. If it's sweet, then it's not ready. Let it ferment for 3 more days (17 total). At this point it is time to bottle. *Do not let it sit in the fermenter for longer than 24 days total.*

1. When your beer is ready to bottle, fill a 1-gallon container with warm water, then add the remaining ½ pack of the No-Rinse Cleanser and stir until dissolved. Once dissolved, it is ready to use.

2. Distribute the cleaning solution equally among the bottles. Screw on caps (or cover with metal cap if using glass bottles) and shake bottles vigorously. Allow to sit 10 minutes, then shake the bottles again. Remove caps and empty all cleaning solution into a large bowl. Use this solution to clean any other equipment you may be using for bottling. Do not rinse.

3. Add 2 [Carbonation Drops](#) to each 740-mL bottle. For 1-liter bottles, add 2 ½ drops; for ½-liter bottles add 1 drop. Alternatively, you can add table sugar using [this table as a guide](#).

4. Holding the bottle at an angle, fill each bottle to about 2 inches from the bottle's top.





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5. Place caps on bottles, hand tighten, and gently turn the bottle over to check the bottle's seal. It is not necessary to shake them.

6. Store the bottles upright and out of direct sunlight in a location with a consistent temperature between 70°-76°F or 21°-24°C. Allow to sit for a minimum of 14 days. If the temperature is cooler than suggested it may take an additional week to reach full carbonation.

Tip from our Brewmasters

After the primary carbonation has taken place your beer is ready to drink. We recommend putting 1 bottle in the refrigerator at first for 48 hrs. After 48hrs. give it a try and if it is up to your liking put the rest of your beer in the fridge. If it does not taste quite right, leave the bottles out at room temp for another week or so. Keep following this method until your brew tastes just how you like it.

This process is called conditioning and during this time the yeast left in your beer can help clean up any off flavors. Almost everything gets a little better with time and so will your beer.



3366 N. Dodge Blvd. Tucson, AZ 85716

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