

# Instructions

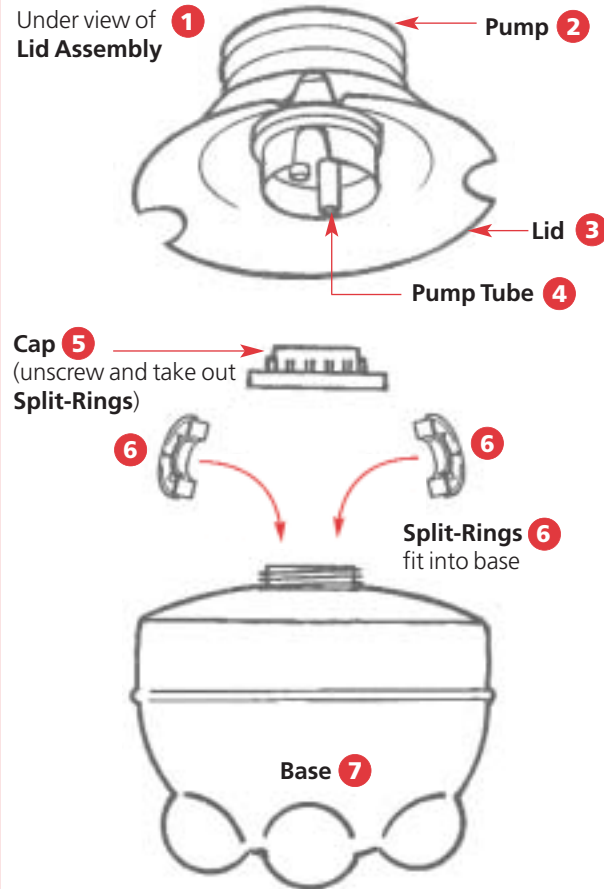
**IMPORTANT** - FIRST READ **ALL** THE INSTRUCTIONS

## BREWZER

THE WORLD'S SMALLEST  
MICRO BREWERY

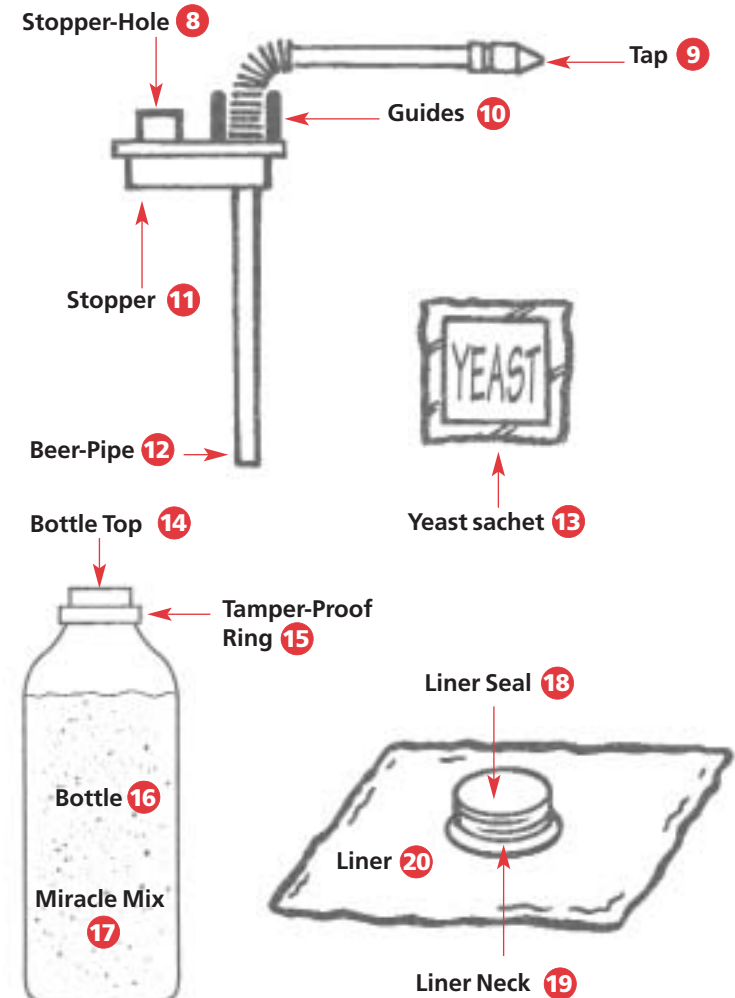
**Step 1** Empty all items from BrewZer and check your parts

### REUSABLE PARTS



**DO NOT** throw these parts away

### DISPOSABLE PARTS



## ASSEMBLE

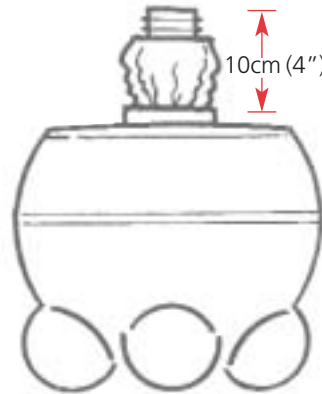
Step **2**



a) Open out **LINER 20** and completely remove **LINER SEAL 18**



b) Pull out **LINER 20** and crumple into a long "sausage" shape



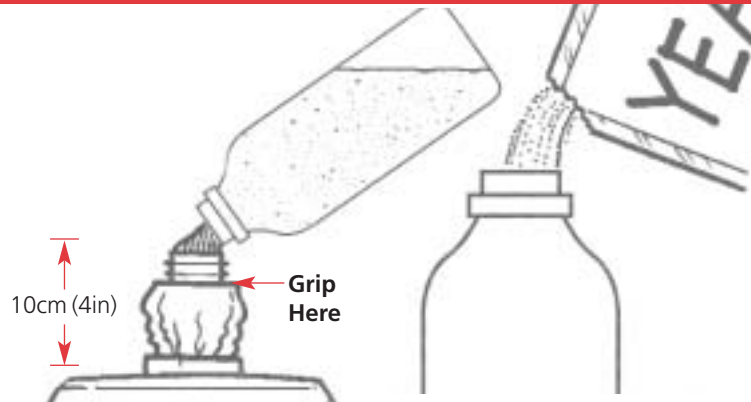
c) Insert **LINER 20** into **BASE 7**  
Leave it sticking out about 10cm (4in)

## THE MIRACLE

Step **3**



a) Shake **BOTTLE 16** to loosen contents. Remove **TAMPER PROOF RING 15**. Unscrew **TOP 14** from **BOTTLE 16**



b) Add bottle contents to **LINER 20**



c) Add **YEAST 13** to the empty **BOTTLE 16**

## FILL

Step **4**

FILL TO HERE



a) Let kitchen sink cold tap run for a few seconds. Fill **BOTTLE 16** to the bottom of the shoulder with cold water

b) Add bottle contents to the **LINER 20**. Swirl BrewZer 5 times clockwise and 5 times anti-clockwise to mix contents



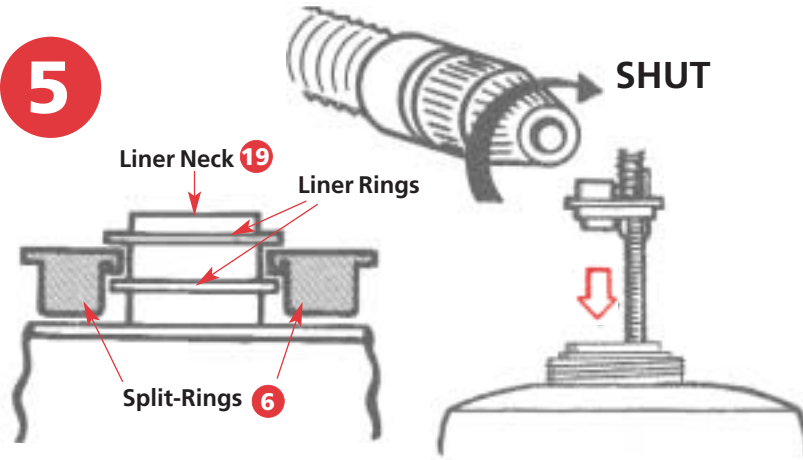
FILL TO HERE



c) Refill **BOTTLE 16** to the bottom of the shoulders with cold tap water, then add to the **LINER 20** a further 5 times (total x 6, inc. step 4a)

## SEAL

### Step 5



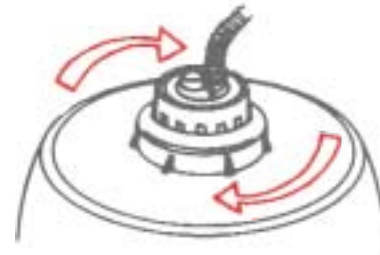
a) Place the **SPLIT-RINGS** 6 round the **LINER NECK** 19. The top of the **SPLIT-RINGS** 6 must fit *between* the two rings on the **LINER NECK** 19 (see drawing)

b) Firmly shut **TAP** 9. Push non tap end into **LINER** 20. Press **STOPPER** 11 very firmly onto liner **NECK** 19

c) Screw on **CAP** 5

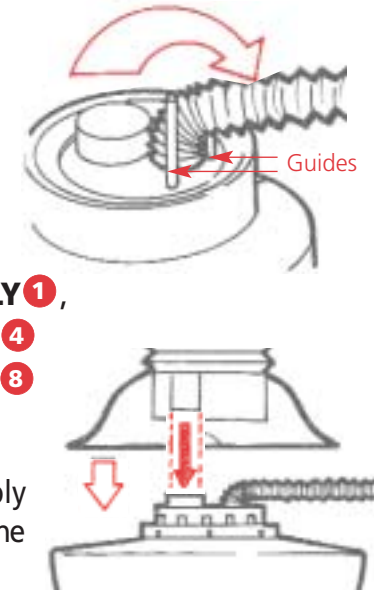
## THE FINAL RESTING PLACE!

### Step 6



a) Bend the **PIPE** 12 between the **GUIDES** 10. Put on the **LID ASSEMBLY** 1, guiding the **PUMP TUBE** 4 into the **STOPPER-HOLE** 8

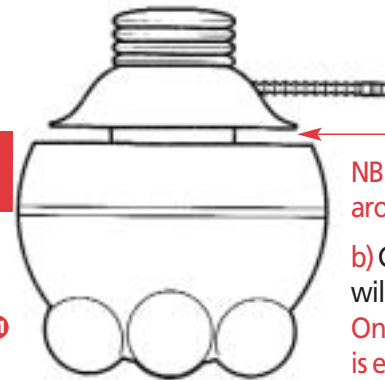
**NB** The lid assembly is simply designed to sit loosely on the **STOPPER-HOLE** 8



## Do's & Don'ts - All are important or your beer won't brew properly

- a) Do not open or remove seal from any component until ready to use. They are sterile. Also please wash your hands before starting.
- b) Only use water from the kitchen sink cold tap poured directly into the **BOTTLE** 16. Do not use an intermediate vessel.
- c) Pour **MIRACLE MIX** 17 directly into **LINER** 20 - Do not use an intermediate vessel or funnel.
- d) **MIRACLE BEER** is a true "living" beer. So once you have put it in place do not move the **BREWZER** until you have drunk it dry, or you will ruin your beer.
- e) Check **TAP** 9 is not dripping during brewing. If it is, then tighten.

- f) Do not attempt to use **BREWZER** with anything other than **MIRACLE BEER** refills.
- g) If you knock out the little black valve in the **STOPPER** 11 simply push it back in place.
- h) If you put on the **SPLIT RINGS** 6 incorrectly the **LINER** 21 may slip into the **BASE** 7, retrieve and look at the drawings once more.
- i) Keep away from children.
- j) After drinking the beer and throwing away the disposable parts, all the reusable items may be washed in warm water and washing up liquid. But please don't put them into the dishwasher.



**NB** When lid is on there is a gap all the way around of about 2.5cm (1in)

- b) Carefully carry your **BrewZer** to where it will live until you drink it dry. **Once placed it must not be moved until it is empty - remember it is an old fashioned living beer.** It should be kept at room temperature (15°C - 25°C / 59°F - 77°F). The kitchen worktop is ideal but do not put it near the cooker. (And definitely **NOT** on a washing machine or fridge - they vibrate)

**Now check how to store and when to drink your beer...**

# THE FINAL STEPS

## HOW TO STORE AND WHEN TO DRINK YOUR BEER

- MIRACLE BEER is a real living beer - so once it has started to brew it must not be moved. Moving the beer will ruin the finished product - it will still be beer but very cloudy.
- Ideal brewing conditions for the BREWZER are between 15°C and 25°C (59°F to 77°F). If the temperature is lower than this your beer will take longer to brew.
- MIRACLE BEER is at its best after 21 days. You may, however, try the beer at any stage after 14 days, but we strongly recommend a bit more patience as the improvement in flavour is well worth waiting for.
- You can if you wish leave it as long as 6 weeks before "Broaching" (brewers word for opening the tap!). Once broached, the beer should be drunk within 10 days, as with all real ales, if kept longer it will lose condition.



## NOW FOR THE BEST BIT - DRINKING YOUR BEER!

When you are ready to sample your first pint follow these very simple instructions:

- Firstly prime the system by simply pressing the **PUMP 2** five times.
- Draw off quarter of a pint (150ml) of beer slowly and discard - this may be a little cloudy - *then*:
- Open the tap slowly and let the beer pour into a glass. As you drink more of your beer the pressure will drop and the beer will start coming out more slowly.
- When the pressure drops, simply use the **PUMP 2** to help you dispense the beer. How often and how many times you pump will depend on personal taste. You will soon get the hang of it.
- When your BREWZER is empty lift off the **LID 3**, unscrew the **CAP 5** and remove the **SPLIT RINGS 6** (keep these carefully - you will need to re-use them)
- Throw away the beer **PIPE ASSEMBLY 12**, complete with **LINER 20** and **TAP 9**. You might need to open the **TAP 9** to allow air to escape.
- Then start again! **Enjoy!**

