



There's a new 'brew' in town!
**Now you can produce and package your own
canned beer in a matter of minutes.**



All you do is:

Select from a wide range of recipes. Prepare and add the yeast to your batch.
Leave the product in our care until the fermentation is complete (2-3 weeks).
Fill your batch into fresh, new, clean cans.

We take care of:

- 1) Brewing the 'wort' (that's unfermented beer) to the highest commercial standards.
We're a government licensed manufacturer!
- 2) Transferring it into a sterilized fermenting container.
- 3) Ensuring that your batch ferments in temperature controlled optimal storage conditions.
- 4) Micro-filtering and carbonating your beer so it's ready to can when you walk in.
- 5) Guaranteeing the quality of your beer from the first can to the last.

Brewing Satisfaction Guaranteed!

www.Ucan2.ca

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