Hard SELTZER

INSTRUCTIONS

EQUIPMENT:

GLASS JAR & DRILLED LID

AIRLOCK

FUNNEL

OTHER RECOMMENDED ITEMS

- Large stock pot
- Spoon
- Ice (5 lb)
- Ten swing top bottles or a bottling kit from **CraftaBrew.com**
- 1 gallon of distilled or “reverse osmosis” water (spring water or tap water is NOT recommended, but can be used in a pinch)

SANITATION

Proper sanitation is the most important step in making your own hard seltzer. If any outside bacteria get into your seltzer they will grow and produce off-flavors.

To sanitize your equipment, fill the glass jar with water and stir in **HALF** the packet of sanitizer. Place your airlock & spoon inside the jar to soak for 60 seconds. Remove the accessories from the jar and place on clean paper towels to dry. No rinsing necessary. Now, screw on the lid and plug the hole with a clean thumb - shake lightly to sanitize. It’s safe to discard the solution in your sink.

INGREDIENTS

Non-GMO Sugar: This is for the yeast, not for you. The sugar is converted into alcohol during the fermentation process.

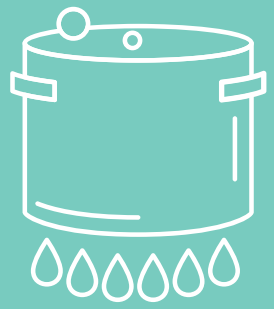
Yeast: A champagne yeast is used because of its neutral flavor. It also helps carbonate your seltzer once bottled.

Natural Flavor: Naturally extracted from fruit, this gives your seltzer its fresh flavor.

Yeast Nutrient: This helps keep the yeast happy and healthy throughout fermentation.

Day One

BREWING



1. Pour about 1/2 a gallon of water in your pot but leave a few inches of room (you can always add more water to your jar later). Place your pot on the burner and turn up to high.

2. Once you see the first boiling bubble take your pot off the burner and stir the sugar into the pot, making sure it does not clump or stick to the bottom. Stir for 1 minute until sugar is completely dissolved.

3. Bring the mixture back to a boil and boil for 5 full minutes. Then, stir in the yeast nutrient while the mixture is still hot.

4. Now you'll need to create an ice bath to chill your mixture. To do this, fill your sink with a few pounds of ice and some cool water, then place your pot in the ice bath. This prepares your mixture for the yeast, which must be added when temperatures aren't so hot. Using a lot of ice will speed up this process. Keeping a lid on the pot will prevent contamination.

5. Once your mixture is cool to the touch (below 75°F), transfer it to your glass jar and add water if needed. The one gallon mark is about an inch below the threads on the jar. Now you'll need to aerate your mixture to prepare it for the yeast. Do this by stirring vigorously with a sanitized spoon for a full minute.

6. Now you can add yeast to the mixture. You will only need to add about 1/4 of the packet, discard the rest. Next, screw on the lid and fill the airlock halfway with water and insert into the lid ensuring the tip is not underwater.

7. Expect to see bubbling in the airlock throughout the next few days. Activity will naturally slow down during the 2 week fermentation. Let your hard seltzer ferment for 2 weeks in a cool place (65° - 75°F).

After fermentation is finished it is time to add flavor and begin carbonating your hard seltzer in bottles. This process is outlined on the next page. We recommend using 12oz - 16oz swing top bottles, but you can also use a bottling kit from **CraftaBrew.com.**

Day Fourteen

FLAVORING & BOTTLING

1. Rinse bottles with water to remove any dust or sediment. Mix the remainder of your sanitizer packet with roughly a gallon of water in a large bucket or large pitcher. Soak your bottles, funnel & a spoon in the solution for 60 seconds each to sanitize. Let dry on clean paper towels. No rinsing necessary.

2. In a large pot (over a gallon) add 1 cup of water and exactly 2 tablespoons of white table sugar. Heat the sugar and water and stir until completely dissolved. Let boil for 2 minutes, remove from heat, cover & let cool.

REMINDER: This sugar is not for you - it's for the yeast. The yeast converts this sugar into CO2 once bottled.

3. Once the sugar & water mixture has completely cooled down, pour the contents of your glass jar into the pot and stir with a sanitized spoon to combine. There will be some sediment that has naturally developed during fermentation, so pour slowly to keep the sediment out. It's okay if some sediment does get poured into the pot.

4. Now it is time to flavor your mixture. Add the natural flavoring to the pot containing the seltzer and sugar water mixture. Stir well to combine.

5. Once flavor is added, it's time to bottle. Using the funnel, carefully pour from the pot to fill each bottle slightly higher than where the neck starts. Cap and repeat.

6. Store the bottles at room temperature for 2 weeks to let your seltzer carbonate.

7. After 2 weeks, place the bottles in the fridge to chill & enjoy!

NOTE: Do not leave bottles unattended for longer than 2 weeks. CO2 will continue to develop and become dangerous if left at room temperature beyond the 2 week mark.

Naturally occurring sediment will settle at the bottom of your bottles. We recommend pouring slowly into a glass and leaving the last bit behind to prevent any from getting into your glass. This sediment isn't harmful and won't affect anything but the appearance of your seltzer.

CRAFT A BREW

©2020 CRAFTABREW. ALL RIGHTS RESERVED

FOLLOW US