



Midwest Homebrewing & Winemaking Supplies
5825 Excelsior Blvd.
St. Louis Park, MN 55416
952-925-9854 • 888-449-2739
www.midwestsupplies.com

What is the Process for Making Soda?

Here is a checklist of everything you will need to make soda:



Soda Making Equipment Kit:
6.5 Gallon Bottling Bucket,
Spoon, Bottle Filler, Tubing



24-500ml P.E.T. Bottles



28mm Plastic Screw Caps



Table Sugar



Soda Extract



Champagne Yeast



**A sanitizer,
such as **Easy Clean****

What is the process for making soda? Soda making is a great activity to do with the kids. It is very easy to do, and the kids get a kick out of helping out. Plus, they actually get to drink what you've made this time. All you need is some very basic equipment and you are good to go.

Midwest Supplies sells a wide arrange of different soda extracts, so you are sure to find the flavor that you are looking for.

Midwest also offers a book on the subject that explains how to make soda step-by-step for those that want to create their own flavor without having to use an extract, "[Homemade Root Beer Soda and Pop](#)," by Cresswell.

The Soda Making Process

The process for making soda is very simple and fun! Each extract kit will have their own specific directions, but we'll give you a general run down of how it works. **PLEASE NOTE:** The [Sprecher extracts](#) can **ONLY** be made with a [kegging system](#).

- 1) **Clean & Sanitize** any equipment that is going to come in contact with the soda, including bottles (you will be using them right away) Midwest recommends using [Easy Clean](#), [One Step](#), or [Saniclean](#) for this step.
- 2) **Add water and sugar** to [pot or kettle](#) according to the directions that came with the extract you chose in the amounts you are planning on making. Bring sugar solution to a boil for 2-3 minutes, or until sugar is completely dissolved. Cool sugar solution to below 80° F.

3) Add sugar solution and extract to bottling bucket. Stir well. Add Champagne yeast to bottling bucket. Stir well.

4) Attach tubing and bottle filler to spigot. Fill bottles to the top of the neck. Cap.

That is all there is to it! Leave the bottles at room temperature for 3-5 days until they are hard to squeeze. This is why we recommend using plastic bottles over glass ones. See our PDF titled [“Why do you want to use plastic bottles over glass ones?”](#) for more information. Once the bottles are hard, all bottles must go into the refrigerator to prevent overcarbonation.

Some helpful hints on how to make soda

- You do not have to boil the sugar and water, but it is recommended in order to allow the sugar to dissolve better.
- It is very important to pay attention to the amount of time the soda has been in the bottle during carbonation. The yeast has a lot of sugar to work with in a very confined area, and it won't take long for a soda to over-carbonate. Make sure to place the soda in the fridge as soon as you feel it is carbonated. You might want to open and test a bottle for carbonation before placing them in the fridge.
- Plastic bottles can be reused several times. Make sure they are free of any debris before using. Commercial plastic bottles also work well, so feel free to save your 2 liter pop bottles.