

HARD SELTZER RECIPE

Twist your fate and escape the usual with BrewDemon's new line of spiked bubbles.

2 Gallon Instructions

INCLUDED:

- Corn Sugar (Dextrose)
- Natural Flavoring
- Dry Yeast
- Yeast Nutrient
- One Step No-Rinse Cleanser

INGREDIENTS NEEDED:

- Table Sugar (6 tbsp.)
- Distilled Water (2 gal.)*

* For best results place distilled or "reverse osmosis" water (spring water or tap water is NOT recommended, but can be used).

EQUIPMENT NEEDED:

- Saucepan (3 qt.)
- Measuring Cup
- Whisk or Mixing Spoon
- Bottles & Caps*

* These instructions require (8) 1 liter PET bottles. However, you can use any size bottle designed to hold carbonated beverages.

MAKES 2 GAL.



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SANITIZE YOUR EQUIPMENT

Follow the steps outlined in the instructions that came with your brewing system.

MAKING YOUR RECIPE

Since hard seltzer is mostly water, the better the water the better your recipe. **For best results use chilled (refrigerated) distilled or "reverse osmosis" water.**

- 2.1. Bring 4 cups of water to a boil in a clean 3-5 quart pot.
- 2.2. At first sign of bubbling, slowly stir in both bags of corn sugar. Mix until sugar has fully dissolved. **Make sure sugar does not clump or stick to the bottom of the pot.**
- 2.3. Let boil for 5 minutes, then remove from heat and turn off the stove. Add both packets of yeast nutrient and mix until it has completely dissolved. **This is your base mixture.**
- 2.4. Add 1 gallon of cold (chilled) distilled water to your fermenter. Pour your mixture from the pot into the fermenter, then bring the volume of your fermenter to the 8.5 quart mark by adding more cold water. **Stir vigorously.**
- 2.5. Once the temperature inside the fermenter is between 64°- 84° F add your packet of yeast, then place on lid and vent plug (or airlock if you prefer).
- 2.6. Place the fermenter out of direct sunlight and maintain a temperature between 64°- 84° F for approximately 10-14 days.

BOTTLING YOUR RECIPE

Since nobody likes flat seltzer, the steps below will naturally carbonate your recipe. **First you will need to sanitize your bottles and caps.**

- 3.1. Fill (8) 1 liter bottles half full with warm water. Add 1/8 tsp. of your remaining One Step Cleanser to each bottle, push on cap and give it a few turns (Do not fully tighten). **Shake each bottle until One Step has completely dissolved, then wait 2 minutes.**
- 3.2. Remove caps and drain bottles. Add 2 1/2 tsp. of table sugar and 1/4 tsp. of natural flavoring (adjust to taste) to each bottle. **Different bottle sizes require different sugar amounts (see chart included with your brewing system).**
- 3.3. Use the tap to fill each bottle about 1/2 inch above the base of the neck. Now remove the excess oxygen by gently squeezing each bottle until the liquid works its way up the neck, when it gets to the top cap your bottle. Once the caps are securely tightened, invert each bottle several times to dissolve the sugar. **Do not shake bottles.**
- 3.4. Place the bottles upright and out of direct sunlight. **Maintain a temperature between 64°- 84° F for approximately 5-7 days until bottles become firm to the touch.**

CHECK EACH BOTTLE DAILY. WHEN THEY BECOME FIRM LIKE A NEW BOTTLE OF SODA, PLACE THEM IN THE FRIDGE OVERNIGHT. NOW CALL YOUR FRIENDS AND ENJOY!