

HOPPED HARD SELTZER

Hard Seltzer is a bewitchingly balanced blend of intriguing ingredients with an enchanting effervescence. A crisp and bubbly libation with brilliant flavors and a slightly tart taste, this hard seltzer is perfectly suited for year-round enjoyment. Take it anywhere and proudly share with old friends, and maybe even use it to make a few new ones.

O.G: 1.035

BREW TIME 6 WEEKS: 4 WEEKS FERMENTATION | 2 WEEKS BOTTLE CONDITIONING



KIT INVENTORY

FERMENTABLES

· 4 lbs Corn Sugar

FLAVORING AND ADDITIONAL INGREDIENTS

- · Qty 3 Yeast Nutrient Blend (steps 12-14)
- · 1 oz Cascade Hops

YEAST

Dry Yeast:

· Lalvin EC-1118. Optimum Temp: 45°- 95°F

UPON ARRIVAL UNPACK THE KIT

- · Be sure you have all items listed in the Kit Inventory (above)
- Refrigerate the yeast
- · Contact us immediately if you have any questions or concerns!

READ ALL INSTRUCTIONS BEFORE STARTING

YOU WILL NEED:

- · Homebrewing starter kit for brewing 5 gallon batches
- · Boiling kettle of at least 3.5 gallons capacity
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

ON BREWING DAY

- 1. Heat 2.5 gallons of water.
- 2. While heating, add the 4 lbs of corn sugar to the kettle and stir until dissolved.
- 3. Bring to a boil for 10 minutes to ensure sanitary conditions.
- 4. Cool the mixture to 160°F and stop chilling. Add 1 oz Cascade hops and allow to steep for 10 minutes. When the 10 minute steep is finished, cool the sugar solution to approximately 70°F as rapidly as possible. Use an immersion chiller, or put the kettle in an ice bath in your sink.
- Sanitize fermenting equipment and yeast pack. While the sugar solution cools, sanitize the fermenting equipment – fermenter, lid or stopper, airlock, funnel, etc – along with the yeast pack.
- 6. Fill primary fermenter with 2 gallons of cold water, then pour in the cooled sugar solution.
- Add more cold water as needed to bring the volume to 5 gallons.
- 8. Measure specific gravity of the wort with a hydrometer and record in the "BREWER'S NOTES" section.
- Add yeast once the temperature of the sugar solution is between 50° and 80°F. Sanitize and open the yeast pack and carefully pour the contents into the primary fermenter.
- 10. Seal the fermenter. Add approximately 1 tablespoon of sanitizing solution to the sanitized fermentation lock. Insert the airlock into rubber stopper or lid, and seal the fermenter.

FERMENTATION

- 11. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin there will be a cap of foam on the surface of the seltzer, the specific gravity as measured with a hydrometer will drop steadily, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this fermentation is 60°-80° F. Move the fermenter to a warmer or cooler spot as needed.
- 12. 24 hours after pitching the yeast, dissolve the contents of one yeast nutrient packet in a small amount of water and bring to a brief boil in the microwave. Cover, allow to cool and add directly to the fermentor.
- 13. 48 hours after pitching the yeast, follow the above procedure and add another packet of yeast nutrient directly to the fermentor.
- 14.72 hours after pitching the yeast, follow the above procedure and add another packet of yeast nutrient directly to the fermentor.
- 15. Active fermentation ends. Approximately one to two weeks after brewing day, active fermentation will end. When the foam subsides and no CO2 bubbles are evident, bubbling in the air lock slows down or stops, and the specific gravity as measured with a hydrometer is stable, allow to rest for an additional 2 weeks to clear and then proceed to the next step.

BOTTLING DAY - ABOUT 4 WEEKS AFTER BREWING DAY

- 16. Sanitize siphoning and bottling equipment.
- 17. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer). Use the following amounts, depending on which type of sugar you will use:
 - · Corn sugar (dextrose) 2/3 cup in 16 oz water.
 - · Table sugar (sucrose) 5/8 cup in 16 oz water.

Bring the solution to a boil and pour into the bottling bucket.

- 18. Siphon into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.
- 19. Fill and cap bottles.

CONDITIONING - ABOUT 6 WEEKS AFTER BREWING DAY

- 20. Condition bottles at room temperature for 1–2 weeks. After this point, the bottles can be stored cool or cold.
- 21. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!

BREWER'S NOTES

At Northern Brewer, we've always got your back. Our Brewmasters are available 7 days a week to help you brew your very best, and it doesn't end until you're completely happy with your latest batch...and looking forward to the next one. We'll never let you fail. Guaranteed.