

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.
5. 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.
7. 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.
9. 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.

