

HARD SELTZER

Hard Seltzer is a bewitchingly balanced blend of intriguing ingredients with an enchanting effervescence. A crisp and bubbly libation with brilliant citrus or other 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

- 10 oz Corn Sugar

FLAVORING AND ADDITIONAL INGREDIENTS

- 6g Crystallized Citrus Flavoring (packaging - see step 17)
- Yeast Nutrient Blend (steps 11-13)

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 1 gallon batches
- Boiling kettle of at least 2 gallons capacity
- Approximately ten 12 oz. pry-off style beer bottles

ON BREWING DAY

1. Heat 1 gallon of water.
2. While heating, add the 10 oz. of corn sugar (both packets) to the kettle and stir until dissolved.
3. Bring to a boil for 10 minutes to ensure sanitary conditions.
4. Cool the solution. Fill a sink with cold water and ice, then put the covered kettle in the ice bath. The goal is to cool the liquid to approx. 60- 80° F - the kettle should be cool to the touch. Our yeast will be happiest at these temperatures.
5. Sanitize fermenting equipment and yeast pack. While the sugar solution cools, sanitize the fermenting equipment – fermenter, lid or stopper, airlock, etc – along with the yeast pack.
6. Pour the cooled sugar solution into the sanitized fermenter.
7. Add more cold water as needed to bring the volume to 1 gallon.
8. Add yeast once the temperature of the sugar solution is between 50° and 80°F. Sanitize and open the yeast pack and carefully pour half the contents into the primary fermenter.
9. 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

10. 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, 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.

11. 24 hours after pitching the yeast, dissolve 1/3 of the contents of the 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.
12. 48 hours after pitching the yeast, follow the above procedure and add another 1/3 of the packet of yeast nutrient directly to the fermentor.
13. 72 hours after pitching the yeast, follow the above procedure and add another 1/3 of the packet of yeast nutrient directly to the fermentor.
14. 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 and bubbling in the air lock slows down or stops, 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

15. Sanitize siphoning and bottling equipment.
16. Add one Fizz Drop tablet to each bottle. This small charge of sugar will carbonate (or "prime") our flat seltzer—the CO2 gas created by this mini fermentation will be absorbed by the liquid since it can't escape the sealed bottle.
17. Add the crystallized citrus flavoring packet to a small amount of water until dissolved. Heat to boiling briefly. Gently stir half into the seltzer. Stir gently, taste, and add additional flavoring solution according to your preference of flavor intensity.
18. Fill and cap bottles.

CONDITIONING - ABOUT 6 WEEKS AFTER BREWING DAY

19. Condition bottles at room temperature for 1–2 weeks. After this point, the bottles can be stored cool or cold.
20. 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.