

BOTTLING DAY CONTINUED

TRANSFER

Place the bottling bucket on the floor near the fermentor. Attach the siphon tubing to the fermentor's spigot and place the loose end into the bottom of the bottling bucket. Open the spigot and let gravity fill the bottling bucket, taking care not to splash.

FLAVORING AND PRIMING

Heat 1 pint of water to near boiling in the microwave or stove top. Dissolve the 5 oz packet of corn sugar into the hot water, cover and allow to cool. Once cooled, add the priming solution to the bottling bucket and gently stir in with a cleansed spoon. Heat an additional cup of water to nearly boiling and dissolve the 18 grams of crystallized grapefruit. Slowly add the flavoring solution into the fermented liquid while stirring very gently with a cleansed spoon to incorporate. Periodically taste the beverage while adding more grapefruit flavor solution until you are satisfied with the flavor intensity.

BOTTLING

Gently move the full bottling bucket to an elevated position, such as the edge of a counter or tabletop. Remove the tubing from the fermentor spigot and attach one end to the bottle filler and the other to the spigot of the bottling bucket. Open the spigot on the bottling bucket. Press the tip of the bottle filler to the inside bottom of the first bottle. Fill the bottle to the top, which will leave about 1 inch of headspace in the neck of the bottle once you remove the filler. Place a cap on top of the bottle and set aside. Repeat the bottling step until there is no liquid left in the bottling bucket.

CAPPING

Center the bottle capper over the cap on a bottle. Press straight down firmly on the capper's handles to seal the cap onto the bottle. Wipe the bottle with a dry towel, apply your label and place the bottle in the storage box. Repeat the capping steps until all bottles have been sealed.

CLEAN UP

Use cleansing solution to wash all used equipment and allow to fully dry before storing in a dry location until the next brew day.

CONDITIONING

Store the bottles in a dark area at 65-75°F for at least 2 weeks to carbonate. After 2 weeks, the bottles can be stored in the fridge.

SHARE, ENJOY!

When chilled, your beer is ready to serve! Pour gently into a clean glass, taking care to leave the layer of sediment at the bottom of the bottle behind. Cheers!

CONTACT US

RECIPE KIT GUARANTEE

We're so confident in the quality of our recipe kits, we'll replace any kit, anytime, no questions asked.

BREWING SUPPORT

By Email: Brewmaster@NorthernBrewer.com
Homebrew Help: Learn.NorthernBrewer.com
By Text Message: 651-273-9869
By Chat: Online from 9AM to 6PM CT

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YOUR BATCH** 

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INSTRUCTIONS
BREW. SHARE. ENJOY.

**RUBY GRAPEFRUIT
HARD SELTZER** 

BREW DAY

EQUIPMENT NEEDED FROM KIT

- 5 gallon pot with lid
- 6.5 gallon fermenting bucket
- Drilled plastic lid
- Airlock
- Hard seltzer recipe kit
- Stainless steel spoon
- Cleanser
- Bottling bucket
- Spigot (2x)
- Hydrometer and test jar

ADDITIONAL EQUIPMENT NEEDED

- Timer
- Scissors
- Tablespoon
- Towel
- Dishrack
- Large bag of ice (18-20 lbs)

GETTING READY

- Install the spigots on both buckets. If your spigots have two rubber gaskets, ensure you have one gasket on each side of the bucket wall. If it only has one, make sure it is installed on the outside of the bucket. Test for leaks by filling the buckets with water until the spigot is fully submerged.
- Prepare your fermentation area. Ideally, this is a location out of direct light with a steady temperature between 60-80°F.

HEAT WATER

If your water is good enough to drink, it is good enough to use. Fill the clean pot with 2.5 gallons of cool water. Place on stove, uncovered, over HIGH heat.

BOIL

Bring the water to a boil and remove from heat. Stir in 4 lbs corn sugar with the stainless steel spoon until dissolved. Return the pot to stove over HIGH heat and resume boiling. Adjust heat as necessary to maintain a slow, rolling boil. Set a timer for 10 minutes. Boiling the sugar solution will ensure sanitary conditions for fermentation. After boiling for 10 minutes, turn off heat and cover the pot.

COOLING

Place covered pot in sink. Fill sink with cold water and ice up to the height of the liquid in the pot. Set timer for 30 minutes. While the liquid cools, move to the next step.

DECONTAMINATE

Fill bottling bucket with 1 gallon of hot water. Mix in 1 packet of cleanser and stir until dissolved. Pour the cleanser solution into the 6.5 gallon fermenting bucket (fermentor). Swirl cleanser, ensuring contact with all surfaces (including lid) for 2-3 minutes. Pour cleanser solution back into bottling bucket. Soak airlock, scissors and yeast pack in cleanser solution, again ensuring contact with all surfaces.

TRANSFER

Add 1 gallon of cool water to the fermentor. When the timer goes off, remove the lid from the pot and pour the sugar solution into the fermentor. Top off with cool, drinkable water until the liquid level rises up to the 5 gallon mark on the fermentor. Draw a sample into the test jar using the spigot on the fermentor and take a hydrometer reading according to the instructions included with the hydrometer. This is your original gravity, record the reading for your notes.

BREW DAY CONTINUED

PITCH YEAST

Cut open the yeast pack with clean scissors. Sprinkle the contents on the surface of the liquid, and add 1 packet of nutrient. Secure the bucket lid to the fermentor by firmly pushing down on all edges of the lid. Fill the airlock with cleanser solution to the fill line. Insert airlock in rubber hole on the lid.

CLEAN UP

Using your cleansing solution, wash all used equipment and allow to dry fully before storing. Do not use abrasive brushes that may scratch your equipment. Discard cleansing solution.

FERMENT

Move the fermentor to a location that does not receive direct sunlight and maintains a steady temperature between 60-80°F. Within a few days bubbles may start forming in the airlock or a thin foam may rise from the surface of the liquid. This is a normal part of the fermentation process. After 2 days, add an additional nutrient packet. After 4 days, add the remaining nutrient packet. Allow the process 28 total days to complete fermentation to allow the yeast to settle, then move on to bottling day.

BOTTLING DAY

EQUIPMENT NEEDED FROM KIT

- Hydrometer and test jar
- Bottling bucket
- Spigot
- Transfer tubing
- Bottle brush
- Bottle filler
- Bottle capper
- Bottle caps & labels
- Priming sugar (from recipe kit)
- Cleanser
- Crystallized grapefruit (from recipe kit)

ADDITIONAL EQUIPMENT NEEDED

- 48 clean, empty, pry-off beer bottles
- Tablespoon
- Dish rack
- Small saucepan with lid
- Timer
- Towel
- Storage box for filled bottles

GETTING READY

- About a half hour before starting the process, carefully move your fermentor to an elevated position, like the edge of a counter or tabletop.
- Re-test the bottling bucket for leaks by filling the bucket with water until the spigot is fully submerged.
- Place the hydrometer into the test jar. Using the spigot on the fermentor, fill the test jar until nearly full and take a hydrometer reading. This is your final gravity. Record for your records.

DECONTAMINATE

Fill the bottling bucket with 1 gallon of hot water. Mix in 1 packet of cleanser until dissolved. Soak bottles in cleanser solution, ensuring contact with all surfaces. Place bottles upside down in dish rack to dry. Soak caps, bottle filler and the siphon tubing in the cleanser solution, again ensuring contact with all surfaces (including the inside surface of the bottling bucket) for 2-3 minutes. Move all items from bottling bucket to a cleansed surface. Empty solution into stoppered sink for final clean up.