



**NORTHERN
BREWER**

INSTRUCTIONS

**SMALL BATCH SIPHONLESS
HARD SELTZER MAKING KIT**

**NAVEL ORANGE
HARD SELTZER. **

BREW DAY

EQUIPMENT NEEDED FROM KIT

- Siphonless Little Big Mouth Bubbler
- Little Big Mouth Bubbler lid
- Rubber stopper
- Airlock
- Cleanser
- Recipe kit

ADDITIONAL EQUIPMENT NEEDED

- Pot that holds at least 2 gallons, with lid
- Pitcher capable of holding 1 gallon of liquid
- Timer
- Scissors
- Towel
- 2 small bags of ice (10 lbs)
- Kitchen spoon

GETTING READY

- Install the spigot onto the Little Big Mouth Bubbler. Remove the nut and one gasket from the spigot threads and insert the spigot through the hole in the Little Big Mouth Bubbler. Slide the second gasket over the exposed threads of the spigot and thread the nut on with the flat side facing the glass. Hand tighten only.
- Prepare your fermentation area. Ideally, this is a location out of direct light with a steady temperature around 60-80°F.
- Fill the Little Big Mouth Bubbler with 1 gallon of HOT water and check for leaks. If there is a leak, repeat the spigot installation step above. Once there are no leaks around the spigot, make a mark on the outside of the Little Big Mouth Bubbler with tape or a marker where the top of the 1 gallon of water is. Mix in one pouch of cleanser until dissolved.

BOIL

If your water is good enough to drink, it is good enough to use. Fill clean pot with 1 gallon of cool water. Place on stove over MEDIUM heat, uncovered, until water boils. Remove from heat. Stir in both packets of dextrose (corn sugar) until dissolved. Return the pot to stove over HIGH heat and resume boiling. Set the timer for 5 minutes. When the timer goes off, turn off heat and cover pot.

COOLING

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

DECONTAMINATE

Affix the Little Big Mouth Bubbler lid and swirl the cleansing solution you added to the Little Big Mouth Bubbler, ensuring contact with all surfaces, then empty solution into the pitcher and reattach the Little Big Mouth Bubbler Lid. You can dispose of any solution that will not fit. Soak airlock, rubber stopper, scissors and yeast pack in cleanser solution, again ensuring contact with all surfaces. Discard cleaning solution.

BREW DAY CONTINUED

TRANSFER

When the timer goes off, place the sanitized Little Big Mouth Bubbler (fermentor) on a surface near your cooled pot of sugar solution. Remove the lid from both the Little Big Mouth Bubbler and the pot of sugar solution and gently pour the contents of the pot into the Little Big Mouth Bubbler. Add cool, drinkable water to the Little Big Mouth Bubbler until the liquid level rises up to the one gallon mark on the fermentor.

PITCH YEAST

Cut open yeast pack with scissors. Sprinkle half of the contents of the packet to the surface of the liquid, and add 1/3 of the included nutrient packet. Secure the lid to the fermentor and insert the rubber stopper into the center hole. Fill the airlock with cleanser solution to the fill line and insert airlock in the hole in the rubber stopper. Discard the remaining yeast.

CLEAN UP

Wash your pot and stow it away for the next batch.

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 1/3 of the nutrient packet. After 4 days, add the remaining 1/3 of the nutrient packet. Allow the process 28 total days to complete fermentation and allow the yeast to settle, then move on to bottling day.

BOTTLING DAY

EQUIPMENT NEEDED FROM KIT

- Transfer tubing
- Bottle filler
- Bottle caps
- Fizz drops
- Cleanser
- Bottle capper
- Crystallized orange

ADDITIONAL EQUIPMENT NEEDED

- 10 clean, empty, pry-off beer bottles
- Dish rack
- Towel
- Measuring cup
- Storage box for filled bottles
- Pitcher

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.
- Soak the open end of the siphon tubing in HOT water for 30 seconds to soften, then push the tubing over the end of the bottle filler
- Fill pitcher with 1 gallon of HOT water. Mix in 1 pouch of cleanser until dissolved.

DECONTAMINATE

Using the cleansing solution you prepared, soak the bottles ensuring contact with all surfaces. Place bottles upside down in the dish rack to dry. Soak bottle caps, transfer tubing and bottle filler assembly in cleansing solution, again ensuring contact with all surfaces. Push the open end of the transfer tubing over the spigot on the fermentor. Press the tip of the bottle filler to the base of a cleansed vessel and open the spigot on the fermentor. Let the liquid flow until there is no cleanser solution remaining in the tubing or bottle filler. Save solution for cleanup after bottling.

BOTTLING DAY CONTINUED

FLAVORING

Heat 1 cup of water to near boiling in the microwave or stove top. Dissolve the 6 grams of crystallized orange into the hot water, cover and allow to cool. Slowly add the cooled 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.

PRIMING

Add 1 fizz drop to each bottle.

BOTTLING

With the fermentor above your bottles, insert the bottle filler into a bottle. Depress the tip of the bottle filler while ensuring the spigot is in the open position. Liquid will begin to flow down into the bottle. Let gravity fill the bottle, taking care not to splash. 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. Insert the filler into the next empty bottle, depress the tip and fill. Repeat the bottle filling step until there is no beer left in the fermentor.

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 and place the bottle in the storage box. Repeat the capping steps until all bottles have been sealed.

CLEAN UP

Wash all used equipment and allow to fully dry in the dish rack before storing in a dry location until the next brew day. Do not use abrasive brushes that may scratch your equipment.

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 refrigerator.

SHARE, ENJOY!

When chilled, the bottles are 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!

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