

HARD SELTZER

BREWING

1. Fill your brew pot with approximately 2.5 gallons of water and begin heating it.
2. Pour 4 lb. bag Dextrose (corn sugar) into the warm water in the brew pot and stir until dissolved.
3. Bring the sugar-water mixture to a boil. Set a timer for 5 minutes.
4. When 5 minutes is up, turn off the heat – the boil is now finished.
5. Add 2 tsp/gallon (or 10 tsp total) of Fermax yeast nutrient.
6. Proceed with cooling.

COOLING

7. Cool the sugar-water mixture with a sanitized wort chiller (if you have one) or by putting the covered brew pot in an ice bath until no longer warm to the touch.
8. Pour the cooled wort into a sanitized fermenter and add water to bring the volume up to 5 gallons.

FERMENTING

9. Carefully cut open the pack of EC-1118 Yeast and sprinkle over the surface of the wort, then seal the fermenter and move to a location that is approximately 70°F.
10. The yeast will convert sugars to alcohol and CO2 gas – this will usually start within 24-48 hours of brew day and finish in about 3-7 days.
11. Once fermentation is complete, add isinglass to the fermented seltzer in the fermenter. Wait three days before proceeding to Bottling Day.

CARBONATING

12. When fermentation is complete, sanitize your homebrew kit's siphoning and bottling equipment, as well as approximately 2 cases of pry-off bottles and enough bottle caps to cap them.
13. Transfer seltzer into a sanitized bottling bucket.
14. Stir in flavoring (we recommend 1 oz at a time) and taste with a sanitized instrument. Add more flavoring to your liking.
15. Prepare a priming solution by mixing 5 oz priming sugar with 1 pint of boiling water.
14. Stir the priming solution into the seltzer.
15. Fill the bottles and cap.
16. Store the bottles in a dark place at 65-70°F for 10-14 days to carbonate.
17. Chill the bottles and enjoy your homemade hand-crafted hard seltzer!

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