

[HANDCRAFT SUPPLIES*]

ESSENTIAL EQUIPMENT
& INGREDIENTS

HARD SELTZER KIT INSTRUCTIONS

MAKES 19 L AT APPROX. 5.2% ABV

INGREDIENT COMPONENTS INCLUDED IN THIS KIT:

- Yeast & Nutrient sachet
 - Sweetener sachet
 - Flavouring sachet
 - Finings 1 sachet (kieselsol)
 - Finings 2 sachet (chitosan)
- For keggings only

OTHER INGREDIENTS AND EQUIPMENT REQUIRED:

- Fermenter (minimum 25 L capacity)*
- Airlock and Grommet*
- Mixing Spoon*
- Hydrometer and Trial Jar*
- Thermometer*
- Syphon
- 2 kg Handcraft Supplies Brewing Sugar
- Handcraft Supplies Cleaner & Steriliser

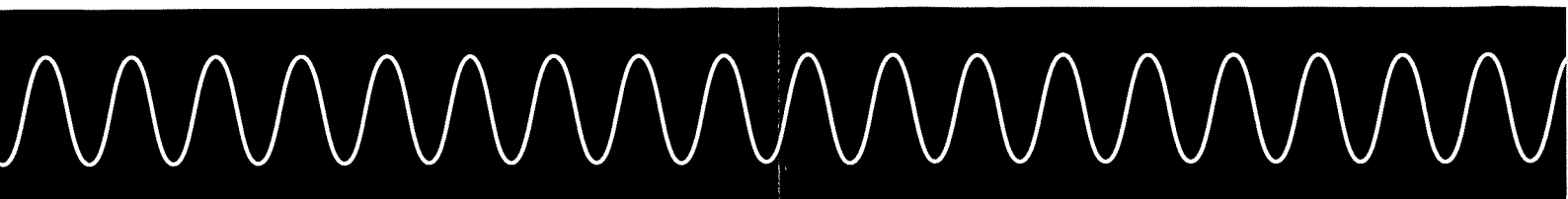
**Included in Handcraft Supplies Fermentation Equipment Kit*

IF BOTTLING:

- 38 x 500 ml glass or PET homebrew bottles suitable to withstand pressure
- Approx. 160 g priming sugar

IF KEGGING:

- 19 L Corny keg
- Kegging equipment



GETTING STARTED

1. Clean and sterilise your fermenter, lid, airlock, grommet, and mixing spoon, along with any other equipment that will come into contact with the fermenting liquid (e.g. hydrometer), using Handcraft Supplies Cleaner & Steriliser, following the instructions on the label.
2. Pour 3 L boiling water into your sterilised fermenter then add 2 kg of Handcraft Supplies Brewing Sugar and stir using your sterilised mixing spoon until the sugar is fully dissolved.
3. Top up to 20 L using cold tap water and mix thoroughly.
4. Check that the liquid temperature is between 18-26°C. If the temperature is too warm, allow it to cool until it reaches the required temperature range.
5. Once the temperature is within range, record the Original Gravity using your hydrometer, before adding the contents of the **Yeast & Nutrient** and **Sweetener** sachets. Stir well.
6. Fit the airlock and grommet to the fermenter lid, then secure the lid onto the fermenter, ensuring the seal is airtight.
7. Half-fill the airlock with sanitised (boiled and cooled) water then leave your hard seltzer to ferment at 18-26°C for 7 days.
8. After 7 days, check the specific gravity (SG) using your hydrometer. If fermentation has finished, the SG should be below 0.997. If your SG is not below 0.997, leave for a few more days before checking again. When the SG is below 0.997, your Hard Seltzer should have an ABV of approx. 5.2%.

FLAVOURING YOUR HARD SELTZER

9. Once you are sure fermentation is complete, pour the contents of the **Flavouring** sachet into the fermenter and stir well to mix. IF KEGGING, proceed immediately to the **Kegging Your Hard Seltzer** section. If bottling, refit the lid to the fermenter and leave it to stand for 24 hours before bottling (this will allow the yeast to partially resettle to avoid too much yeast being transferred to the bottles).

BOTTLING YOUR HARD SELTZER

IMPORTANT! It is essential to use only suitable glass or PET homebrew bottles capable of withstanding pressure. It is important to check your bottles and reject any which appear damaged. Do not use non-reusable bottles or bottles which cannot withstand high levels of pressure.

- (i) Thoroughly clean and sterilise 38 x 500 ml bottles and your syphon using Handcraft Supplies Cleaner & Steriliser, then syphon your hard seltzer into your bottles leaving sediment behind in the fermenter. Leave 2" headspace in the top of the bottle.
- (ii) Add 2 flat tsp of priming sugar (granulated white sugar) into each 500 ml bottle, then seal.
- (iii) Store your sealed bottles upright at 18-26°C for 2-4 weeks to allow them to condition (allow at least 4 weeks for optimal carbonation). After conditioning, move the bottles to a cooler place for clearing.
- (iv) Once clear, chill your bottles upright in a fridge before serving. When serving, pour slowly and in one go, leaving the sediment behind. **Enjoy!**

KEGGING YOUR HARD SELTZER

- (i) Pour the contents of the **Fining 1** sachet (kieselsoil) into the fermenter and stir vigorously using your sterilised mixing spoon for 10 minutes until the liquid is thoroughly degassed. Alternatively, you can use a drill with a degassing attachment for 3-4 minutes.
- (ii) Once thoroughly degassed, refit the fermenter lid and leave to stand for 1 hour. After 1 hour, pour in the contents of the **Finings 2** sachet (chitosan) and stir gently for 1-2 minutes before refitting the lid. Leave to stand for 2-3 days or until completely clear.
- (iii) Once your hard seltzer has completely cleared, clean and sterilise your Corny keg and syphon using Handcraft Supplies Cleaner & Steriliser. Syphon your hard seltzer into the keg leaving sediment behind in the fermenter. Seal the keg, set the refrigeration temperature to 4°C and set the pressure to 15-20 psi before leaving to carbonate for at least 7 days.
- (iv) After at least 7 days of carbonation, vent the pressure and reduce the setting to 10 psi before serving. Note that carbonating for more than 7 days will result in a more carbonated drink. **Enjoy!**