



Austin Homebrew Supply

www.austinhomebrew.com hops@austinhomebrew.com (512) 300-BREW

Hard Seltzer Kit



Included Ingredients:

1. Mineral Water Pack
2. 3 lbs. of Corn Sugar
3. Chitosan Fining* (*Shell Fish Fining. Do not use if allergic to shellfish. Kit is still usable without, but may be slightly cloudy...that's ok)
4. Turbo yeast with nutrient

Optional Ingredients

1. Priming Sugar
2. Optional Flavoring (If Selected at Checkout)

Not Included:

1. 6 gallons Distilled or Reverse Osmosis (R/O) Water. If you use tap water, the result will be cloudy and may have too many minerals or overly strong flavors for desired end-product. We strongly recommend Distilled or R/O Water.

Brewing Instructions:

1. In boil kettle bring 2 gallons of water to a boil.
2. Remove from Heat.
3. Gently stir in 3 lbs. of Corn Sugar (1 lb. at a time) until fully dissolved. The water will become clear again when dissolved, be careful to keep stirring and not let the corn sugar stick to and scorch on the bottom of the kettle.
4. Empty the contents of the mineral pack into the water and stir vigorously until fully dissolved.
5. Return to boil and boil the mixture for 15 minutes.
6. Cool the mixture to 80 degrees F, **OXYGENATE Thoroughly for 10-15 minutes** and carefully transfer into your primary fermenter. It is crucial that the mixture be 80F or lower before oxygenation or sufficient oxygen will not dissolve into mixture.
7. Top off the mixture with Distilled or R/O Water to just a hair over 5 gallons of water.
8. Measure the Original Gravity and mark it down here: _____ Starting gravity should be between
9. 1.024-1.028 depending on exact volume of liquid.
10. Pour the package of turbo yeast across the top of the mixture and gently stir. Seal the bucket with the lid and airlock.
11. Ferment between 70-72F

Racking, Degassing & Clearing Instructions

1. After 5-7 days your gravity should be between .993-1.000. If the gravity is within this range or slightly lower, then rack the hard seltzer into a sanitized secondary fermenter using sanitized equipment.

2. Degassing: Agitate seltzer using a sterilized stirring spoon. Vigorously stir seltzer, changing direction intermittently for 10 minutes. Alternately, seltzer can be degassed using a drill with degassing attachment for 2-4 minutes at medium speed reversing direction every 30 seconds. Degassing should be done at room temperature (68-72F). Failure to de-gas can cause improper clearing and leave residual sulfur odors and flavors.
3. Once degassed, gently stir in the chitosan pack and let the hard seltzer sit for 7-10 days until fully cleared.
4. After 7-10 days, once it is fully cleared, it is time to check the final gravity. Final Gravity should be .993-.995
Enter Final Gravity here: _____. The original gravity – the final gravity multiplied by 131 will give you the approximate ABV% of the hard seltzer, which should be between 3.4-3.8%, if you followed the instructions.
 $((O.G. - F.G) * 131) = ABV\%$.

Bottling (If Kegging, skip this step. Bottles should be PET Plastic Bottles, NOT glass)

1. Move the hard seltzer from the secondary carboy to a sanitized bottling bucket making sure to be as gentle as possible to prevent stirring any sediment from the bottom. If you do stir up sediment, then let sit for 20-30 minutes after moving, so that it will re-settle.
2. Add optional flavoring and gently stir until evenly distributed.
3. Bring 2 cups of water to a boil and gently stir in priming sugar until fully dissolved and clear. Add to the bottling bucket and gently stir until evenly distributed.
4. Using a bottling wand fill each bottle to the top and then remove the wand to create the correct gas gap.
5. After bottling, cap each bottle and let sit for 2-3 weeks for natural carbonation.

Kegging (Preferred method for strong levels of carbonation common to seltzer water)

1. First cool the hard seltzer in the secondary carboy to 34-36 degrees F the night before.
2. Then gently set it on a counter above the keg.
3. Siphon the hard Seltzer into the keg.
4. Add the optional flavor. No need to stir, the carbonating process will take care of that.
5. Close and completely seal the keg lid and connect the co2 to the gas post.
6. Set gas to 50 PSI. If your regulator only goes to 30 then set PSI for 30. 50 psi is preferred, but not critical.
7. Turn keg on its side and gently roll back and forth for a solid 15 minutes. You will hear the gas bubbling into the keg during this time as the regulator lets the gas through.
8. Disconnect gas, gently burp the keg until excess gas is released, test serve a small sample and check for desired carbonation. Repeat steps 6-7 for 5 minutes at a time until at desired carbonation.

General Note on Degassing: To ensure your seltzer is degassed:

- A. Taste your seltzer. Remove a small sample from the carboy after degassing. If the seltzer is spritzy on the tongue, repeat the degassing step. At this stage it will not taste as it will at bottling.
- B. Fill a test jar halfway with degassed seltzer and give it a good shake with your hand covering the opening. If there is a big pop, then repeat the degassing step. If the popping sound is small, then the seltzer is sufficiently degassed.