

Not Your Liquor Store's Hard Seltzer

DATE: _____

Expected OG-1.031

O.G: _____ F.G _____

Expected FG-0.995



Ingredients:

4lbs Dextrose
1 Package Propper Nutrient

Lutra Dried Kviek Yeast
5 oz priming sugar/corn sugar

Bottling Caps

Natural Flavor OR Hops

Equipment needed for your brew day:

- 4 Gallon Brew Pot (or larger)
- Hydrometer
- 6.5 Gallon Fermenter
- Thermometer
- Airlock

It's your brew day!

Before you start, clean and sterilize ALL equipment. We recommend using Star San, which is 1 fluid ounce of Star San to 5 gallons of water.

You will need about 1.5-2 gallons of water to begin your seltzer. We suggest using water you like to drink-tap water, bottled water, any water is fine as long as it taste good!

You can now start adding the **4 lbs of Dextrose powder**. Make sure to stir it in well. Once added, bring the sweet wash to a boil, if it is not already there. **Add the Propper Yeast Nutrient now.**

If your kit has **Cryo Hops**, put them in the muslin drawstring bag first and add them to the boiling water. **Boil for 5 minutes, then remove the bag with a pair of tongs or spoon. Boil for 5 minutes if using hops or not.**

Prepare to transfer into your primary fermenter. It should have been cleaned and sterilized already. Put about 2-3 gallons of cold water in the fermenter, this will help cool the boiling wort quickly. We recommend bottled water as it is sanitized.

Cool down your wash either by surrounding it with ice water, or we recommend using a wort chiller. Once it's cooled, add your wort to the primary fermenter and then top with additional cold water to bring up the volume to 5.0-5.25 gallons. This is the perfect time to **take your Original Gravity, and log it.**

Check your temperature. As long as it is below 80F you can pitch the yeast. Your kit contains

Lutra Dried Kviek Yeast. What this entails is sanitizing your hands and the dry yeast sachet and tearing it open and sprinkling the yeast on top of the now cooled wort. Make sure nothing drops in the wort and anything that comes in contact with it is sanitized.

Immediately put the sanitized lid on the fermenter with the airlock in place. Put sanitizer or a distilled spirit in the airlock to prevent any bacteria from entering the fermenting beer. The beer should be left in a cool, dark place where it will not be disturbed.

After fermentation is complete, the spirits in the airlock are at equilibrium and there are no more bubbles. This should take 5-10 days.

Prepare to bottle. Sanitize everything, including the bottles and the caps. Transfer your beer from the fermenter to your bottling bucket. Be careful not to splash the beer since this will cause oxidation. An auto siphon will transfer it slowly. Once in the bottling bucket, place the lid on the bottling bucket with the fermentation lock in place. Draw off (through the spigot) about a pint into a small pot. Bring the pint to a boil and stir in the **priming sugar (corn sugar)**. This will create your Co₂. Once all the corn sugar is dissolved, GENTLY pour this cooled solution back into the bottling bucket.

It is not time to add the **Natural Flavoring** if your kit calls for it. We recommend starting with 1oz of the 4oz bottle, taste, and add more as needed. Remember...**you can always add more but you can't take it out!**

Wait about 10- 15 minutes then, using the tubing and bottle filler, fill your bottles and cap them.

Store the bottles for about a week before trying them and keep in mind the carbonation will likely continue to improve and the flavors will continue to combine. If there are any questions or comments on this recipe, please feel free to contact **Quirky Homebrew Supply** at **303-457-3555**.

NOTES: