



# HARD SELTZER



## RECIPE KIT INSTRUCTIONS

So, you're ready to brew a batch of refreshing, alcoholic spritzer! It's really easy to make. Simply ferment, flavour and bottle. Then, in four weeks or less, you can kick back with the perfect summer drink that can truly be enjoyed all year-round.

### BEFORE YOU GET STARTED, TAKE NOTE OF THIS:

Start gravity - 1.028 - 1.032

End Gravity - 1.002 or below

#### STAGE 1 - FERMENT

1. Clean and sanitise your fermenter, lid and mixing paddle with Mangrove Jack's Cold Water Cleaner and No Rinse Sanitiser (each sold separately).
2. Open the liquid sugar pouch and pour into the fermenter. Squeeze out all the remains.
3. Add 1 L [1 US qt] of boiling water to the fermenter and stir with a sanitised paddle.
4. Top it up with cold tap water until it reaches 20 L [5.3 US Gal] and stir well. Check that the liquid temperature is between 18-26°C [64-79°F]. If it's too hot, stand the fermenter in a bath of icy water to cool it down. Add the contents of the yeast and nutrient, and sweetener sachets. Stir to mix.
5. Fit an airlock and grommet to the fermenter lid. Secure the lid onto the fermenter, making sure the seal is airtight. Half fill the airlock 'U' with boiled water or sanitiser to protect the brew during fermentation. Leave for seven days at 18-26°C [64-79°F] or until the airlock stops bubbling for 48 hours.
6. After seven days or when the airlock has stopped bubbling for 48 hours, check the specific gravity [SG] using a hydrometer. If fermentation has finished the SG should be between 0.998 - 1.002. If your SG isn't within this range, leave to ferment for a few days longer before checking again.

**IMPORTANT: NEVER BOTTLE UNTIL FERMENTATION IS COMPLETE. THE ONLY WAY TO BE COMPLETELY SURE FERMENTATION HAS FINISHED IS BY SEEING EXACTLY THE SAME SG READING OVER A 48 HOUR PERIOD.**

#### STAGE 2 - FLAVOUR

7. Once fermentation is complete, add the flavour essence sachet into the fermenter and stir to mix. If keggling, proceed immediately to step 11. Otherwise, if bottling, refit the lid and airlock, and leave to stand for 24 hours. This allows the yeast to resettle before continuing with step 8.

### STAGE 3 - BOTTLE

8. Clean and sanitise your bottles and syphon tube before use. Use Mangrove Jack's plastic PET or glass flip top bottles. Do not use any glass bottles that have even the smallest chips, cracks or other imperfections. Also avoid using non reusable bottles.
9. Syphon your hard seltzer into bottles and leave 5 cm [2 "] of headspace [measure from the very top of the bottle]. Before sealing the bottles, add Mangrove Jack's Carbonation Drops. We recommend using three drops per every 750ml bottle. This replaces priming sugar and one drop is equivalent to 1/2 tsp of sugar.
10. Seal the bottles and store them between 18-26°C [64-79°F] for 14 days. Then transfer the bottles to a cooler place and leave until the seltzer becomes clear. Once clear, chill in the fridge before serving.

**NOTE:** The two fining sachets do not need to be added when bottling your hard seltzer. These are only required if kegging.

### STAGE 4 - KEGGING ONLY

11. Add the Kieselsol and vigorously stir to mix and remove any remaining gas from fermentation. Leave to stand for approx. one hour before adding the Chitosan and gently stir. Seal down the lid and leave for three days.
12. After three days, check to see if the seltzer is clear before racking it into your keg [note: this kit is designed to fill one 19 L Corny Keg]. If not clear, leave to stand for another 1-2 days. Do not keg until the seltzer is completely clear.
13. Seal the keg and if possible, refrigerate at 4°C [39°F]. Set the pressure to 15-20psi. Leave to carbonate for 5-7 days before venting and reducing the pressure to around 10 psi for serving. If you prefer fizzier seltzer, leave it on the gas a little longer.

**NOTE:** This process for kegging is the 'set and forget' method. There are alternative methods that you can use to help make the process quicker.



Serving suggestion

[www.mangrovejacks.com](http://www.mangrovejacks.com)

