



May all your fermentations be Great Fermentations!

Black Fang Cranberry – Our cranberry hard seltzer kit!

Hard seltzer is here! This hard seltzer kit makes it easy for you to make 5 gallons of your own hard seltzer at home. Simply ferment a mixture of corn sugar and water, add a little flavoring and citric acid, and bottle or keg. It's just that easy!

BEER SPECS

Original Gravity: 1.030—1.033

Final Gravity: 0.990—1.000

ABV%: 3.9% - 5.6%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

Bentonite (*optional, use 2 tsp dissolved in 1/2 cup warm water and add with yeast to aid in fermentation and clarification*)

USEFUL INFORMATION

Rack = to transfer from one vessel to another

Pitch = to add yeast to the fermenter

OG = Original Gravity: Specific Gravity Before Fermentation

FG = Final Gravity: Specific Gravity After Fermentation

ABV = Alcohol by Volume

ABW = Alcohol by Weight

Alcohol by Volume Equation:

$$\%ABW = (OG-FG) \times 105$$

$$\%ABV = ABW \times 1.25$$

RECIPE DETAILS

4.0 lbs. Corn Sugar

FERMENTABLES

2 oz. Yeast Nutrient (Use 5 tsp; see instructions on back)

2 oz. Citric Acid (Use 2 tsp; see instructions on back)

4 oz. Cranberry Flavoring

ADDITIVES

YEAST: 1 Pack Red Star Pasteur Blanc Champagne Yeast

EQUIPMENT

REQUIRED EQUIPMENT

- 3 gal or larger Brew Pot
- 6.5 gal Primary Fermenter
- Siphon Hose/Racking Cane
- Large Spoon or Paddle
- Air Lock
- Hydrometer
- Thermometer
- Cleanser
- Sanitizer
- Bottles or Kegging System

RECOMMENDED EQUIPMENT

- 7.5 gal Brew Pot
- Wort Chiller
- 5 gal Secondary Fermenter
- Thief
- Oxygen Cylinder
- Aeration Stone
- Auto Siphon



Instructions: Black Fang Hard Seltzer

PRIOR TO STARTING

1. **Clean and sanitize** all equipment and tubing that will be used in the process.
2. **Read through all instructions** to make sure you have a good grasp on the process.
3. **Lay out all ingredients and additives** and make sure you have everything needed.

MAKING THE SUGAR MIXTURE

1. Fill kettle with water and begin to heat to boiling.
 - Partial volume method: Fill kettle with approximately 2.5 gallons of water and begin heating to boil.
 - Full volume method: Fill kettle with 5 gal water and begin heating to boil.
2. While stirring the warm water, add corn sugar until fully dissolved.
3. Continue to bring the water and sugar mixture to a boil. Once a boil is achieved, boil for 5 to 10 minutes.
4. Turn off the heat and stir in **5 teaspoons of yeast nutrient**.
5. Chill the mixture using a wort chiller or an ice bath to approximately 70F:
 - Partial volume method: Pour the 2.5 gallons of cooled mixture into sanitized fermenter. Add sterile water (packaged drinking water) to fermenter to reach 5 gallons.
 - Full volume method: Pour entire 5 gallon volume of cooled mixture into sanitized fermenter.
6. **Aerate mixture** well by stirring, shaking or oxygenating.
7. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast by sprinkling on top of mixture surface and attach airlock.
8. Move fermenter to a dark place with a steady temperature of approximately **70-75F**.

FERMENTATION

1. Allow seltzer to ferment for 4-10 days, then proceed to STEP 2 or 3.
2. Secondary Fermentation (*optional*): Transfer seltzer to a 5 gal carboy, leaving behind the sediment and allow it to remain in secondary for one week, then proceed to STEP 3.
3. Check gravity prior to proceeding with bottling to ensure fermentation is complete. (Reference *Final Gravity* under 'Recipe Details')

BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment and bottling bucket.
3. Dissolve **3/4 cup (5 oz) priming sugar** in 2 cups boiling water. Boil for 5 min then chill to 70-80F and add to bottling bucket.
4. Siphon seltzer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. Mix in **cranberry flavoring**. You can start with 1 oz and increase amount to taste, adding upwards of the entire 4 oz bottle.
6. Mix in **2 teaspoons citric acid**, as this can add a tartness that goes well with the hard seltzer.
7. Stir thoroughly but gently to avoid introducing oxygen.
8. Using the bottle filler, fill bottles and cap them.
9. Store bottles at room temperature for **2 weeks** or until carbonated

TIPS FOR SUCCESS

1. Clean AND Sanitize!
2. While racking, be sure not to introduce oxygen into your seltzer by splashing or shaking.
3. Maintain a constant temperature during fermentation. The yeast included likes a warmer temperature, so try to keep it around 70 to 75F, or even more.
4. If fermentation stalls, you can stir with a sanitized spoon to drive off CO2 and rouse the yeast.
5. Elevate carboy a few days before racking to allow sediment to settle.
6. Visit www.greatfermentations.com for more brewing tips and tricks.

