

FLASH SELTZER INSTRUCTIONS

FOR MAKING 2 GALLON FLASH SELTZER KITS



Gather Ingredients & Equipment

Gather Seltzer Kit Ingredients:

- 2 pounds dextrose
- 1 sachet Dynamo 800 nutrient
- 1 sachet Flash yeast
- True Citrus® Powder (Not Included With Plain Seltzer Recipe)

You Will Also Need:

- Sanitizer (we recommend Five Star Star San)
- 2 Gallons Good-Tasting Water. We Recommend Reverse Osmosis, Distilled, Or Ionized Water.
- Fermonster With Airlock & Stopper
- 16oz Bottles And/Or Keg
- Pop Shots™ For Bottling
- Bottle Filler & Transfer Tubing



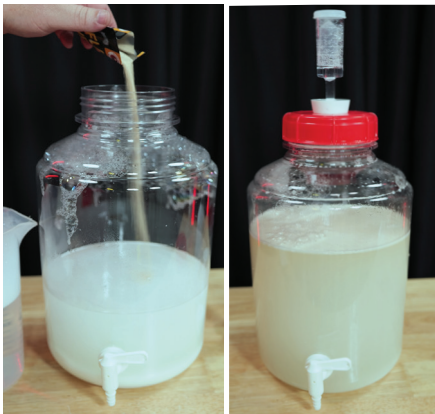
Brewing Instructions

Clean & Sanitize: Make sure your Fermonster is clean and free of any residue from previous brews. Fill your Fermonster with 1 gallon of tap water and add 1 tsp of Star San sanitizer. Shake the Fermonster so all surfaces are sanitized. Let stand 2 minutes.

Sanitize Spigot and Accessories: Using the spigot on your Fermonster, drain all the sanitizing water into a bowl and add all Fermonster accessories, such as a lid, stopper, and airlock along with a pair of scissors to the sanitizing water.

Combine Ingredients:

1. Add 1 gallon of water to Fermonster.
2. Add ingredients in the following order: Flash Yeast, Dynamo 800 nutrient, True Citrus® powder (if included with your kit), and dextrose. **Do Not Mix.** No stirring is required.
3. Pour in the remaining 1 gallon of clean water to reach 2 gallons total.
4. Using your sanitized lid, close the Fermonster and install the sanitized stopper and airlock.



Fermenting Instructions

1. **Place at Room Temperature:** Place in a room temperature area between 65–85°F. In 12 to 24 hours, you should see CO₂ bubbles being produced in the Fermonster and exiting through the airlock.

NOTE: Flash Yeast is very temperature-tolerant and can ferment well at higher temps.

2. **When Airlock Bubbling Stops, Fermentation is complete.** In approximately 7 days, when the airlock stops bubbling and shows no activity for 24 hours, you are ready to bottle or keg.



Bottling Instructions

Before You Start ⚡

The bottling instructions below assume you have a fermenter with spigot similar to the one included with the Flash Brewing Equipment Kit.

You Will Also Need

- **Bottles:** 16 oz PopTop™ bottles (B358 or B357) or 16.9 oz PET Screw Top bottles (B281)
 - **Pop Shots™:** Pop Shots™ (PS100) carbonation tablets for carbonating
 - **Bottle Filler & Tubing:** For filling bottles
 - **Sanitizer**
1. **Sanitize Bottles:** Make a sanitizing solution. Mix 1 gallon of water with 1 tsp of Star San sanitizer. Add a little to each bottle, swirl bottle, and drain.
 2. **Connect Bottle Filler:** Connect tubing and a bottle filler to the spigot on your Fermonster.
 3. **Fill:** Open the spigot on your Fermonster and insert your bottle filler to the bottom of the bottle. Fill each 16 oz bottle to the brim and remove the bottle filler. Add Pop Shots™ tablets and secure the flip-top lid on the bottle. There should be 3/4" to 1" of empty space in the neck.
 4. **Wait & Test:** Allow 1-2 weeks at room temperature for carbonation to develop in the bottles.
 5. **TASTE!** After carbonation is complete, chill bottles in the refrigerator for at least **24 hours** before enjoying your crisp, clean Flash Seltzer!



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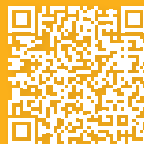
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