



# INSTRUCTIONS

FOR MAKING 5 GALLON FLASH BREWING KITS

## Before You Start ⚡

- **WATER:** You will need 5 gallons of clean, good-tasting water, free of chlorine or chloramine. We recommend buying your five gallons of water in advance. Use RO (Reverse Osmosis), Distilled, or Spring Water.
- **EQUIPMENT:** You will need a Flash Brewing Equipment Kit or a 6- to 7-gallon fermenter with a stopper and airlock. If you do not have an equipment kit, you will also need a sanitizer such as Star San to sanitize your fermenter.



Check Out Our  
Instruction Video!



## You Will Also Need

These recipe kits do not include priming sugar. If bottling, we recommend PopTops™ Bottles and Pop Shots™ carbonation tablets.

- **PopTops™ Bottles:** Resealable, reusable swing top bottles for carbonating and enjoying your beer.
- **Pop Shots™:** Pop Shots™ carbonation tablets allow you to carbonate your beer easily with just 4 tablets per 16 oz bottle.



## Brewing Instructions

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



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



- 3 **Add Starting Water:** Add 3 gallons of your clean, good-tasting water to your fermenter. Ideally Reverse Osmosis, Distilled, or Spring Water.



- 4 **Add All Ingredients:** Use your sanitized scissors to cut open the yeast, malt blend powder, HopBite™ shot, pellet hops, and any specialty ingredients that might be called for in the recipe. Add all the ingredients to your fermenter. No stirring is required.



- 5 **Add Rest of Water:** Add 2 gallons of your good, clean-tasting water to the fermenter.



- 6 **Attach Airlock:** Seal your fermenter with a lid and stopper. Next insert an airlock half-filled with water into the stopper hole.



## 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 CO<sub>2</sub> bubbles being produced in the fermenter and exiting through the airlock. If you see bubbling in the fermenter but not in the airlock, tighten the lid connection.



- 2 **When Airlock Bubbling Stops, You're Done:** In approximately 10–14 days, when the airlock stops bubbling and shows no activity for 24 hours, you are ready to bottle or keg. If needed, move your fermenter to a suitable bottling location and let it settle for at least 12 hours before bottling.



See Page 2 For  
Bottling Instructions



# 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 16 oz swing top bottles and Pop Shots™ carbonation tablets.

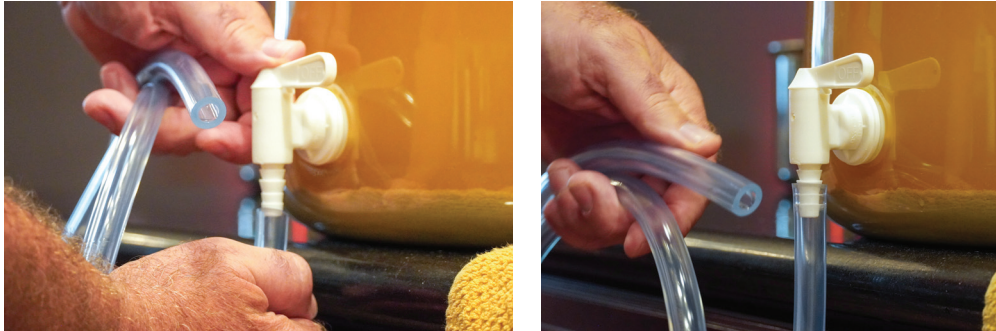
## You Will Also Need

- **PopTops™ Bottles:** 16 oz resealable, reusable swing top bottles for carbonating and enjoying your beer.
- **Pop Shots™:** Pop Shots™ carbonation tablets for carbonating your beer.
- **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 fermenter.



- 3 Fill:** Open the spigot on your fermenter and insert your bottle filler to the bottom of the bottle. Fill each 16 oz PopTops™ bottle to the brim and then remove the bottle filler. Add 4 Pop Shots™ carbonation 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!** Chill a bottle and test the carbonation level. If low, allow bottles to sit one more week at room temperature.



Cheers!

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