



MoreBeer!

WHITE WATER

HARD SELTZER

HARD SELTZER

CUT THIS OUT FOR
YOUR TAP HANDLE

WHITE WATER HARD SELTZER



BREWING INGREDIENTS

- 5 gallons of RO/Distilled Water
- 5 lbs of Corn Sugar
- 2 Water Modifier Salt Packets



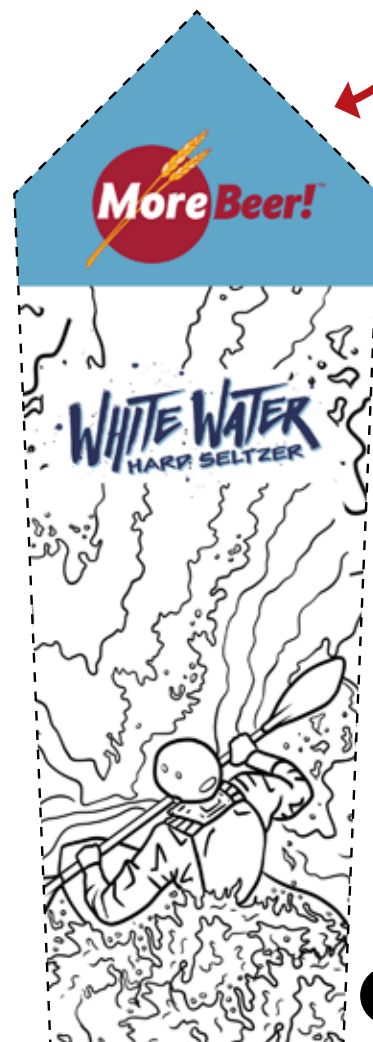
FERMENTATION INGREDIENTS

- 5g EC1118 Yeast
- 2g FermStart
- 12g FermFed DAP Free



POST FERMENTATION INGREDIENTS

- 1 Super Klee Fining Packet
- 2 oz Fruit Flavoring (Optional)




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INSTRUCTIONS:

1. Heat 5 gallons of RO/Distilled water to 180°F.
2. Add 5 lbs of Corn Sugar and both Salt Packets. Stir to dissolve completely and then begin chilling.
3. While chilling, sanitize your fermentation vessel and rehydrate yeast.
4. To rehydrate yeast, boil 2 oz of drinking water and then allow to cool to 85-95°F. Mix in 2 g of FermStart, then sprinkle in 5 g of EC1118 yeast and let sit for at least 2 minutes.
5. Transfer your chilled wort to fermenter and pitch yeast at 70°F. Ferment at 70-74°F.
6. After 24 hours, add 6 g of FermFed DAP Free (about ½ the packet).
7. Wait 2 more days, then add the remaining 6 g of FermFed DAP Free.
8. After 10 days of fermentation, begin checking gravity. Fermentation is complete when FG has reached 1.000. If you do not reach 1.000 after 14 days, see below under "Stuck Fermentation".
9. When fermentation is complete, add Super Kleer and allow 12 to 48 hours for fining.
10. Optional: Add 2 oz of Fruit Flavoring (about ½ the bottle) directly to Bottling Bucket or Keg before packaging. Adjust to taste.

STUCK FERMENTATION

1. **PLEASE NOTE:** your kit includes an extra packet of yeast and FermFed DAP Free. These are only to be used if you experience a stuck fermentation.
2. If the fermentation is stuck and the seltzer is clear, add yeast packet and 4 g of FermFed DAP Free (approx. ¼ of the packet).
3. If the fermentation is stuck and still has lots of yeast in suspension, simply add 4 g of FermFed DAP Free (approx. ¼ of the packet).



BEER STATS

EST. ORIGINAL GRAVITY
1.042

ACTUAL O.G.

SRM: 0

IBU'S: 0

EST. ABV %: 5.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

NEED HELP?

SEARCH

WHITE WATER
HARD SELTZER
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
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800-600-0033
OR EMAIL US 24/7
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RECORD KEEPING



DATE BREWED

GALLONS IN FERMENTER

ORIGINAL GRAVITY

LAG TIME

FERMENTATION TEMP

DAYS IN FERMENTER

FINAL GRAVITY

YEAST STRAIN

BREWING CALCULATORS

morebeer.com/calculator

Use our free online Brewing Calculators to calculate
Alcohol %, Boil Off %, Hydrometer Correction, & More!