



INSTRUCTIONS

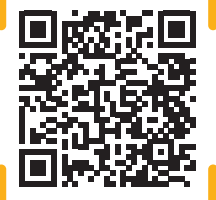
FOR MAKING 2 GALLON FLASH BREWING KITS

Before You Start ⚡

- **WATER:** You will need 2 gallons of clean, good-tasting water, free of chlorine or chloramine. We recommend buying your water in advance. Use RO (Reverse Osmosis), Distilled, or Spring Water.
- **EQUIPMENT:** You will need a 2-Gallon Flash Brewing Equipment Kit or a 3-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

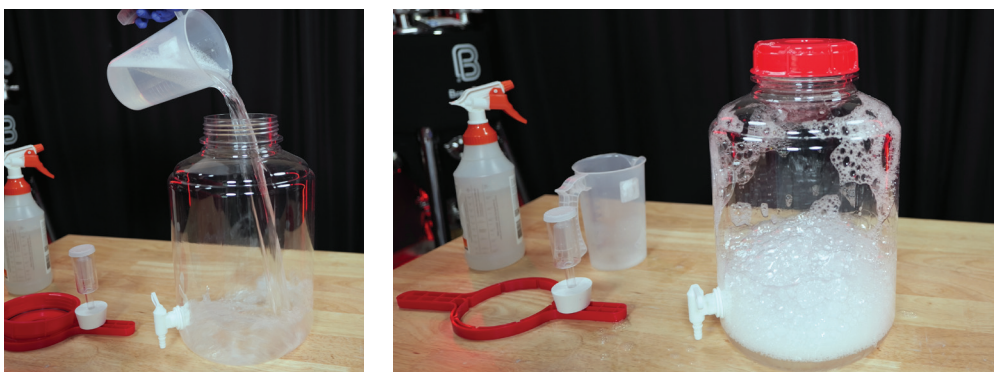
These recipe kits do not include priming sugar. If bottling, we recommend PopTops™ Bottles and Pop Shots™ carbonation tablets.

- **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.

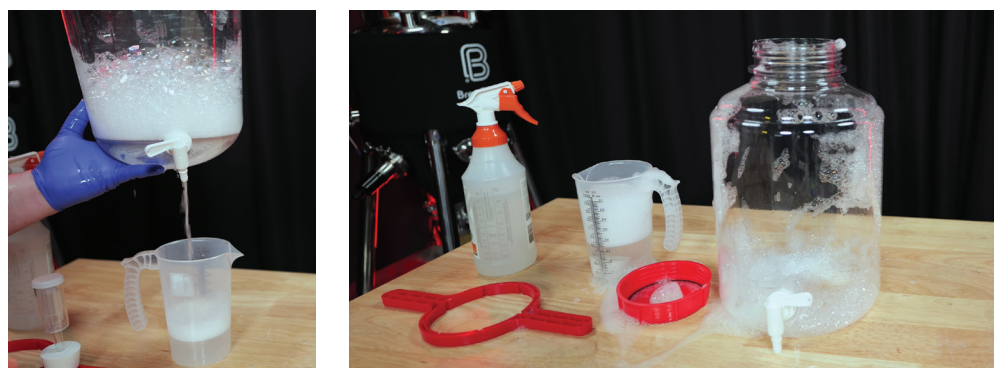


Brewing Instructions

- 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 sanitizer. Shake the fermenter so all surfaces are sanitized. Let stand 2 minutes.



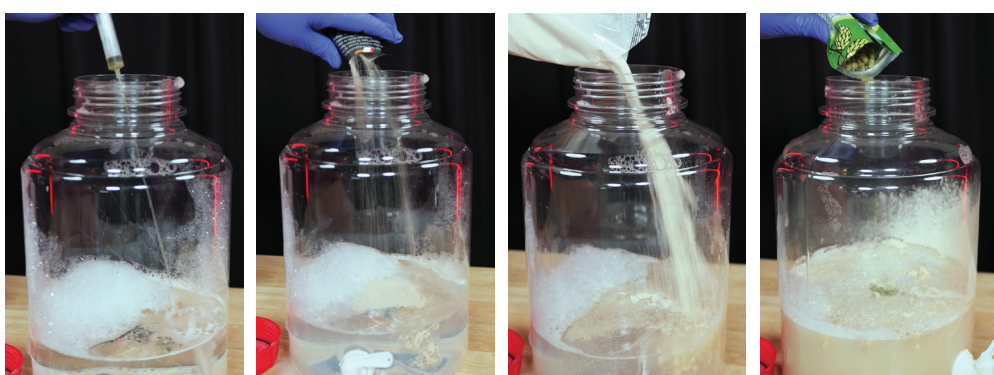
- 2 **Sanitize Spigot and Accessories:** Using the spigot on your fermenter, drain all the sanitizing water into a bowl and add all fermenter accessories, such as a lid, stopper, and airlock along with a pair of scissors to the sanitizing water.



- 3 **Add Starting Water:** Add 1 gallon 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 open the HopBite™ shot, yeast (*add per recipe sheet*), malt blend powder, hops, and any specialty ingredients that may be called for on your recipe sheet. Add all ingredients to your fermenter. **No stirring is required.**



- 5 **Add Rest of Water:** Add 1 gallon of your good, clean-tasting water to the fermenter. Ideally Reverse Osmosis, Distilled, or Spring Water.



- 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 CO₂ 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**

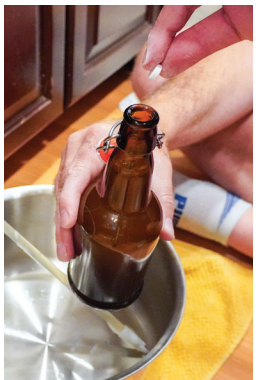
- 1 **Sanitize Bottles:** Make a sanitizing solution. Mix 1 gallon of water with 1 tsp of sanitizer. Add a little to each bottle, swirl bottle, and drain.



- 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! 🍻

Got Questions? Check out our FAQ page!

Scan the QR code or visit:
MoreBeer.com/FlashBrewingFAQ



Order Your Next Batch!



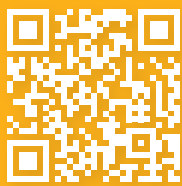
Scan the QR code or visit:
MoreBeer.com/FlashBrewing



Let's Get Social! Follow Us On...



Visit our YouTube page for directions & more information on flash brewing!



Follow us on Instagram for top-notch brewing tips, exclusive deals, and a vibrant community of fellow homebrewers!



Follow us on Facebook for brewing tips, live Q&As, and exclusive deals!



Follow MoreBeer.com on TikTok for fun, exclusive deals, and a community of fellow homebrewers!

