

# TrueBrew™



## MANGO HARD SELTZER

### Ingredient Kit

OG: 1.033

Ready: 2-4 weeks

Make the most of summer with a limited-edition hard seltzer kit! Making hard seltzer at home with a TrueBrew™ kit is easy and fun – and the end result tastes great! Includes all ingredients needed to produce a hard seltzer of approximately 4.3% abv and flavored with natural mango flavoring.

Brew Date : \_\_\_\_\_  
Final Gravity : \_\_\_\_\_  
Bottling Date : \_\_\_\_\_  
Fermentation Temperature : \_\_\_\_\_  
Notes: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## INVENTORY

### Fermentables:

- 1 x 4 lb bag Dextrose (corn sugar) (Step 2)



### Yeast:

- 4 oz Fermax Yeast Nutrient (Step 5)
- 5g Lalvin EC-1118 Yeast (Step 9)



### Flavorings:

- 4 oz Mango Flavoring (Step 13)



### Other:

- 5 oz Priming Sugar (Step 12)
- Isinglass
- Instructions



## LET'S BREW SOME BEER!

### PREPARATION:

Before brew day, make sure you have the following:

- A homebrewing equipment kit for brewing 5 gallon batches – for sanitizing, fermenting, and bottling.
- A brew pot of at least 3.5 gallons capacity – for boiling malt & hops with water.
- Access to running water and a burner or stove – for Brew Day.
- A quiet, dark spot to keep the fermentor – for Fermentation.
- Approx. two cases of empty pry-off beer bottles - for Bottling Day.

## BREW DAY

### BREWING

1. Fill your brew pot with approximately 2.5 gallons of water, and begin heating it.



2. Pour 4 lb bag **Dextrose (corn sugar)** into the warm water in the brew pot and stir until dissolved.

3. Bring the sugar-water mixture to a boil. Set a timer for 5 minutes.

4. When 5 minutes is up, turn off the heat – the boil is now finished.



5. Add 2 tsp/gallon (or 10 tsp total) of **Fermax yeast nutrient**.

6. Proceed with cooling.

### COOLING

7. Cool the sugar-water mixture with a wort chiller (if you have one) or by putting the covered brew pot in an ice bath until no longer warm to the touch.

8. Pour the cooled wort into a sanitized fermentor and add water to bring the volume up to 5 gallons.

### FERMENTATION



9. Carefully cut open the pack of **Lalvin EC-1118 Yeast** and sprinkle over the surface of the wort, then seal the fermenter and move to a quiet, dark location that is approximately 70°F.

10. The yeast will convert sugars to alcohol and CO2 gas – this will usually start within 24-48 hours of brew day and finish in about 3-7 days.

11. Once fermentation is complete, add **isinglass** to the fermented seltzer in the fermenter. Wait three days before proceeding to Bottling Day.

## BOTTLING DAY

12. When fermentation is complete, sanitize your homebrew kit's siphoning and bottling equipment, as well as approximately 2 cases of pry-off bottles and enough bottlecaps to cap them.



13. Prepare a priming solution by mixing 5 oz priming sugar with 1 pint of boiling water.



14. Mix the priming solution and 1 to 4 oz (we recommend starting with 1 oz) **Mango Flavoring** with the fermented sugar-water.

15. Fill the bottles with primed hard seltzer and cap.

16. Store the bottles in a dark place at 70°F for 10-14 days to carbonate.

17. Chill the bottles and enjoy your homemade hand-crafted Mango Hard Seltzer!



Visit [TrueBrewKits.com](https://www.TrueBrewKits.com) to learn more.