

TrueBrew™



PINEAPPLE 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 pineapple 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 Pineapple 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) **Pineapple 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 Pineapple Hard Seltzer!



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