



SODA MAKING DIRECTIONS

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PLEASE READ ALL INSTRUCTIONS CAREFULLY!

Directions to make and bottle home made soda:

- 1) You will need 2 gallons of water heated to between 140-160 degrees. Hot water from the tap works.
- 2) Add all ingredients to the kettle and mix thoroughly. Allow mixture to stand for 15 minutes.
- 3) Add three gallons of cold water and mix again. Take a temperature reading. If the temperature has dropped below 100 degrees proceed to step 4, if not, additional cooling time is necessary. You will kill the yeast cells if you add them at a temperature in excess of 100 degrees.
- 4) Add 5 grams of champagne yeast and mix again.
- 5) Bottle soda and then allow the bottles to stand at room temperature for one day.
- 6) Open a bottle everyday thereafter to test for carbonation. When desired carbonation has been achieved move ALL bottles into refrigeration. The cold will stop the yeast activity. Bottles left out at room temperature will most likely explode as the yeast continues to consume the sugar and produce CO₂.

Directions to make and keg home made soda:

- 1) You will need 2 gallons of water heated to between 140-160 degrees. Hot water from the tap works.
- 2) Add hot water and all ingredients to the keg. Pressurize with CO₂ and shake to mix thoroughly. Allow to stand for 15 minutes.
- 3) Add three gallons of cold water to the keg. Pressurize and shake again.
- 4) Put the keg in the refrigerator and carbonate. If you need advice on carbonating or dispensing please refer to or ask for the kegging instructions that come with our KEG400 draft system.
- 5) Remember that when kegging soda you should have a special keg for soda only, since soda does contaminate the lines and gaskets, causing beer to have an unmistakable soda flavor.

The Famous B3 Recipe:

This recipe is meant as a guideline only and you should customize the recipes to your taste once you have a little experience.

5 gallon recipe. If making a smaller volume scale down your ingredients accordingly.

3 lbs B3 honey

2 lbs Cane sugar

1 Bottle of Rootbeer extract (except Gnome brand - only use half the bottle)

1/2 - 1 Tblsp Vanilla extract (optional)

Note for Cream Soda Makers: When we make cream soda we use 4 lbs of cane sugar and 1 lb of honey. We do not use any vanilla extract with cream soda.