



MoreInstructions!™

Rootbeer Making

Making & Bottling Rootbeer:

Kit Include:

- 3 lbs of Wildflower Honey
- 2 lbs Cane Sugar
- 1 Packet Dry Champagne Yeast

- 1) You will need 2 gallons of water heated to between 140–160°. Hot water from the tap works.
- 2) Add Honey, Sugar and Soda Extract to the kettle and mix thoroughly. Allow mixture to stand for 15 minutes.
- 3) Add 3 gallons of cold water and mix again. Take a temperature reading. If the temperature has dropped below 100° 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° or more.
- 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 one bottle everyday thereafter to test for carbonation. When desired carbonation has been reached 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 sugar and produce CO₂.



SF102

Making & Kegging Rootbeer:

Kit Include:

- 3 lbs of Wildflower Honey
- 2 lbs Cane Sugar

- 1) You will need 2 gallons of water heated to between 140–160°. Hot water from the tap works.
- 2) Add Honey, Sugar, Soda Extract & hot water to the keg. Pressurize keg with CO₂ and shake mix thoroughly.
- 3) Add 3 gallons of cold water to the keg. Pressurize and shake keg again.
- 4) Put the keg in the refrigerator and carbonate. If you need advice on carbonation or dispensing, please refer to our instructions for kegging that come with our KEG400 draft system. **Note:** KEG400 directions are located in the "Learning Center" section of our website.
- 5) Please keep in mind when kegging soda you should have a special keg for soda only, as soda contaminates the your lines and gaskets, causing beer to have an unmistakable soda flavor.



SF104

The Famous MoreBeer! Recipe

This recipe is meant as a guideline only and you should customize the recipe to your taste. **Note: 5 gallon recipe. If making a smaller volume scale down your ingredients accordingly.**

- 3 pounds of Wildflower Honey
- 2 pounds of Cane Sugar
- 1 bottle of Rootbeer extract (except Gnome brand – only use half a packet)
- ½ to 1 Tblsp of 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.