

SODA MAKING KIT

Official NORTHERN BREWER Instructional Document

THE SODA MAKING KIT CONTAINS:

- Plastic Spoon
- 6.5 gallon bottling bucket - with 1 inch hole for spigot
- Bottling spigot
- Bottle filler
- 3 foot length of 3/8" ID tubing

This kit contains all of the specialized items you will need to mix and package root beer and soda at home.

IN ADDITION TO THE SODA MAKING KIT, YOU WILL ALSO NEED:

- A saucepan or kettle
- Any large saucepan or stock pot that can heat a few quarts of water to dissolve sugar.
- Ingredients
- Soda extract, table sugar, and champagne yeast.
- Packaging: either empty, clean plastic screw-top bottles (please do not use glass bottles) OR a Northern Brewer Home Draft System

ASSEMBLY

- **INSTALL SPIGOT ON BOTTLING BUCKET.** Slide white o-ring over threads on spigot. Place spigot through hole in bucket so threads are on the inside. Screw plastic nut down, tighten by hand. Test with water before use.
- **BOTTLE FILLER.** Slide one end of 3' 3/8" tubing over the open end of bottle filler. Slide the other end of the tubing over the bottling spigot when you are ready to bottle.



GENERAL SODA MAKING PROCEDURE

1. Dissolve the sugar in hot water. See the soda extract package for proportions; use just enough water to dissolve the sugar. Heat good-quality drinking water in the saucepan and stir to dissolve.
2. Clean bottling equipment with hot water. While the water heats, rinse the bottling bucket, tubing, and bottle filler with hot water to surface clean it.
3. Pour sugar solution into bottling bucket. Make sure the spigot is closed!
4. Add cold water to desired volume. Use the graduations on the side of the bucket and stir in more good-quality drinking water to bring the batch up to volume.
5. Add soda extract.
6. Add champagne yeast, and mix well.
 - Make sure the temperature of the solution is 100°F or lower (not hot to the touch) before adding the yeast. The champagne yeast will ferment some of the sugar and produce CO₂ gas, which carbonates the bottles.
 - Omit champagne yeast if using a draft system!
7. Package. Fill the bottles and cap tightly; or drain the entire batch into the keg of your draft system and seal the keg.
8. Condition.
 - **FOR BOTTLED SODA:** Allow the bottles to sit at room temperature for 1-2 days to carbonate. When the bottles feel firm, the soda is carbonated. Refrigerate immediately and store cold.
 - **FOR KEGGED SODA:** Chill the full keg and force-carbonate the soda at 30-35 psi for 1-2 days. Set regulator to dispensing pressure and vent excess pressure from the keg.

CAN I USE OTHER KINDS OF SUGAR?

Yes! For every 1 cup of table sugar called for in your recipe, you can substitute:

- honey - 3/4 cup
- pure maple syrup - 2 cups
- brown sugar - 1 cup
- turbinado sugar - 1 cup

— A FIELD GUIDE TO SODA: —

BIRCH BEER – flavored with sassafras root and birch sap and/or twigs

COLA – flavored with cola nut

CREAM/VANILLA CREAM SODA – flavored with vanilla bean (soda fountains used to serve this with a splash of heavy cream - hence the name)

FRUIT SODAS – flavored with fruit (cherry, orange, raspberry) essences

GINGER ALE/GINGER BEER – flavored with ginger; ginger ale is milder, ginger beer is much stronger and spicier

ROOT BEER – flavored with the pungent sassafras root, and sometimes licorice root

SARSAPARILLA – flavored with sassafras & sarsaparilla, which is similar to but more subtle than sassafras