

Basic Home Brewed Soft Drinks

Yeast + Sugar + Water + Flavoring = Soda!

Ingredients

- 2 T Extract or flavoring
- 1 ½ C Sugar
- 18 C Water
- ¼ t Dry active yeast
- Bottles for soda



Basic Recipe

1. Heat water in a large kettle to about 125° F (lukewarm).
2. Stir in sugar and dissolve (adjust to taste).
3. Add one pack yeast and dissolve. (Hint: To test yeast pour a teaspoon of sugar into a cup of lukewarm water and add yeast. If yeast does not begin foaming within five minutes, discard yeast).
4. Add extract or flavoring.
5. Bottle immediately into sterilized bottles and cap tightly. (Household bleach is an excellent sterilizing agent. Rinse well! Boiling also works well).
6. Place bottles in a warm area and check daily by uncapping a bottle for fizz. When fizzy, store in cool place such as refrigerator.

Troubleshooting

No fizz = Bad yeast; water too hot or too cold. Wait a day or so longer and check again. If still flat get another packet of yeast and add to batch.

Too little fizz = Soda hasn't sat long enough or wasn't kept in warm enough place. Move batch to a warmer spot.

Too much fizz = Too much yeast used or bottles were allowed to sit in warm area too long before refrigerated. Always open bottles over sink to avoid over-fizz disaster. Caution: Too much fizz can cause bottles to explode. Always handle bottles carefully and check periodically. Stored bottles in cool area should last for months.

For Supplies contact:

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