

WHAT'S INCLUDED

INGREDIENTS INCLUDED:

- 2 packets of Flavor Crystals
- 1 packet of One-Step™ No-Rinse cleanser
- 1 bottle of Root Beer Mix
- 1 packet of Root Beer Yeast

UTENSILS INCLUDED:

- 4 plastic bottles (PET)
- 4 bottle caps & gaskets
- 1 funnel
- 4 logo labels

WHAT'S NEEDED

INGREDIENTS NEEDED:

- 1 cup of white granulated sugar*
- 1 cup of dark brown sugar

UTENSILS NEEDED:

- 1 container with lid (1 gallon milk or water jug)
- 1 mixing bowl or saucepan (3 quart)
- 4 measuring cups/spoons (1 cup, 1 tbsp., 1 tsp. and 1/4 tsp.)
- 1 mixing spoon (plastic is better)
- 1 cereal bowl (small)
- 1 cooking thermometer (optional)

*For lower calorie root beer, replace all the white granulated sugar with 1 cup of Splenda.

INSTRUCTIONS:

THE RECIPE BELOW MAKES 1 GALLON OF ROOT BEER. YOU HAVE THE INGREDIENTS TO DO THIS TWICE.

STEP 1:

ASSEMBLING YOUR CAPS

- 1.1) Carefully remove all 4 rubber disks from their packing strip.
- 1.2) Insert 1 disk into each bottle cap, making sure they fit completely below the last notch.



STEP 2:

SANITIZING YOUR UTENSILS

- 2.1) Fill a 1 gallon container with warm water, then add 1/2 packet (1 tbsp.) of One-Step™ No-Rinse cleanser. Close container and shake until dissolved, then WAIT A MINIMUM OF 10 MINUTES.
- 2.2) Pour 1 cup of this solution into your cereal bowl, then set it aside.
- 2.3) Place a mixing spoon, your assembled caps, measuring cup/spoons and cooking thermometer



(optional) into a 3 quart mixing bowl, then add 1/2 of your One-Step™ solution. Swirl until all sides become wet.

2.4) Using the funnel, fill each bottle halfway with the remaining One-Step™ solution. Place your hand over the top of each bottle and invert a few times. Place the funnel in the mixing bowl, then WAIT A MINIMUM OF 10 MINUTES.

2.5) Remove all utensils from the mixing bowl, placing them on a clean paper towel. Then empty the bowls and bottles. No rinsing required.



STEP 3: **MAKING YOUR ROOT BEER**

3.1) Refill your 1 gallon container with warm water, about 95° F (warm to the touch).

3.2) Using a measuring cup, empty out 1 cup from the container and discard, then pour another cup into the cereal bowl.

3.3) Add 1/4 teaspoon of root beer yeast to the cereal bowl. Stir gently, then set it aside.

3.4) Pour 1/2 of the remaining warm water into your mixing bowl (no need to be exact). In the same bowl, gently add:

1 packet of Flavor Crystals

1 packed cup of brown sugar

1 cup of white granulated sugar

2 tablespoons and 1 teaspoon OF WELL
SHAKEN ROOT BEER MIX.

Stir gently until everything has dissolved, then pour in the yeast/water mixture from your cereal bowl.

3.5) Using the funnel, pour the mixture back into the 1 gallon container (still half full of warm water). Place the lid back on the container and shake well. Discard any remaining root beer mixture.



STEP 4:

BOTTLING YOUR ROOT BEER

4.1) Using the funnel, fill each bottle to the base of the neck (about 3 inches from the top). DO NOT OVERFILL! Cap tightly, using the caps you assembled in Step 1.

4.2) You should now have 4 bottles of flat root beer. To finish the process store bottles upright in a dark location at consistent temperature between 68° and 84° F.



STEP 5:

CARBONATING YOUR ROOT BEER

5.1) Check your bottles once a day. When the bottles become firm to the touch, refrigerate your root beer. Depending on temperature, this step could take from 1 day up to 2 weeks. However, it usually takes about 3 days.

5.2) When your root beer becomes cold it is ready to drink. For best results, refrigerate for at least 1 full day before drinking.



IMPORTANT - PLEASE READ!

The most critical step in making your root beer is refrigerating at the correct time. Refrigerating too soon will result in under carbonated root beer, but it will still taste good. Refrigerating too late will cause over carbonation, which will cause off flavors. When the carbonation is right, you should be able to push the sides of the bottles in a little. Hard bottles mean over-carbonated root beer! Do not store root beer in your refrigerator longer than four weeks. After four weeks you should drink or discard your root beer.