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MR.ROOTBEER® Root Beer Kit Instructions

THE RECIPE BELOW MAKES 1 GALLON OF FRESH TASTY ROOT BEER. IT'S IMPORTANT TO DRINK THE ENTIRE FIRST GALLON BEFORE MAKING THE SECOND SO THAT YOU WILL HAVE ENOUGH BOTTLES.

KIT INCLUDES:

Ingredients Included:

- 2 Packets Root Beer Mix
- 2 Packets Flavor Crystals
- 1 Packet Root Beer Yeast
- 1 Packet No-Rinse Cleanser

Utensils Included:

- 4 Plastic Bottles (PET)
- 4 Bottle Caps & Gaskets
- 1 Funnel
- 4 MR.ROOTBEER® Bottle Labels

WHAT'S NEEDED:

Ingredients Needed:

- 2 Cups White Granulated Sugar*
- 1 Cup Dark Brown Sugar

Utensils Needed:

- 1 Gallon Container with Lid (water jug)
- 4 Quart Mixing Bowl (with spout if possible)
- 1/4 tsp and 1 Tbsp Measuring Spoons
- Mixing Spoon
- Measuring Cup

*For lower calorie root beer, replace all the white granulated sugar with 2 cups of Splenda.

Products received will match the product description. Images may vary.

STEP 1: CAP ASSEMBLY

- 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.

TIP: Assemble all 4 caps at once; they're easier to keep track of this way.

STEP 2: CLEANSING

2.1) Fill a 1 gallon container with warm water, and add 1/2 packet (1 1/2 Tbsp.) of No-Rinse cleanser. Close container and shake until dissolved, then wait a minimum of 10 minutes. (Tape No-Rinse Cleanser shut after use and store in a cool dark place.)

2.2) Pour 1 cup of this solution into your large mixing bowl, place your utensils and assembled bottle caps into the bowl and swirl liquid until all have been wet. Set aside.

2.3) Using the funnel, fill each bottle half way with the remaining solution in the 1 gallon container. Place your clean hand over the top of each bottle and shake a few times.

2.4) Remove all utensils and caps from the mixing bowl, and place on a clean paper towel.

2.5) Empty solution from bottles, bowls and 1 gallon container. No rinsing is required!

STEP 3: MAKING ROOT BEER

3.1) Add 2 cups of water to your large mixing bowl. Gently add contents of 1 packet of Root Beer Mix, 1 packet of Flavor Crystals, 1 cup of brown sugar (packed), and 2 cups of white granulated sugar.

3.2) Gently stir until dissolved. Then sprinkle in 1/4 tsp. Root Beer yeast. (Tape Root Beer yeast shut after use and store in a cool dark place.) Use remainder within 1 month.

3.3) Using the funnel, pour this mixture into the gallon container and add water until it reaches the bottom of the neck.

3.4) Replace cap and shake well. (Place hand over cap when shaking!)

STEP 4: BOTTLING/CARBONATING

4.1) Using the funnel, fill each bottle to the middle of the neck (about 2.5" from the top). If you need to, pour from one bottle to the next to make sure you have an even amount in each bottle. Cap tightly using the caps you assembled in Step 1.

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

This step should take 1-3 days, if the temperature remains constant.

4.3) Check your bottles once a day. When the bottles become firm to the touch, refrigerate your root beer. When your root beer is cold it's ready to drink.

For best results, refrigerate 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; 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 NO STORE ROOT BEER IN YOUR REFRIGERATOR LONGER THAN FOUR WEEKS.