



**BETTER QUALITY, BETTER FLAVOR**

## **MIXING INSTRUCTIONS**

### **HOMEMADE BATCH WITH YEAST:**

Measure and Sprinkle 1/8 teaspoon dry yeast in 6 oz of warm water (98°F). Let stand for approximately 10 minutes then stir gently and thoroughly to dissolve. Next, mix 2-1/4 cups of sugar and 1 tablespoon of soda extract in 1 gallon container of lukewarm water (filtered water preferred). Mix until sugar is completely dissolved, then add yeast mixture stirring well. Pour 1/2 of this mixture in each 2 liter soda bottle (2 x 2-liter plastic bottle required) and top off each one with filtered water to within 1 1/2 to 2 inches of top. Attach resealable cap and shake well. Store bottles at room temperature approximately 75°F for 4 to 6 days. You can tell by the firmness of the bottle how your carbonation is coming along. After 4 to 6 days store in cooler, dark place for another week of aging. Aging improves flavor. As natural carbonation takes place, a slight yeast deposit will form on the bottom of the bottle. When serving pour carefully as to leave most of the yeast deposit. This is not harmful in any way, but sometimes gives an off flavor. Refrigerate 48 hours before opening.

### **FORCED CARBONATED IN KEG:**

Take 6 to 8 cups of white sugar. Mix the sugar with about a gallon of water in a pot; heat gently until all the sugar is dissolved. You do not need to boil this - gentle warmth will dissolve the sugar. Please keep in mind everyone's taste is different you can adjust the sweetness or take away. With a keg you can always add more if needed later and carbonate again.

( These sodas also come out great using honey, brown sugar or molasses in place of sugar. Low calorie or zero calorie: Stevia or Splenda. Use same dosage as regular sugar.)

Add the sugar/water solution into your sterilized keg. Add the of 2 oz bottle of soda extract . Rinse out the bottle with some water (to get out all the flavor) and then add about 3 more gallons of cold water into the keg. You should have 4 gallons total.

Put the lid on the keg and hook up your CO2 bottle. Put 28-30 psi into the keg bleed out. Now, add another 28-30 psi into your keg. With the airline hooked on and the regulator set to 28-30, gently rock or gently shake your keg back and forth, holding it horizontally. You will hear the gas moving into the keg. Continue for a few minutes. Now refrigerate your keg and chill over night.

### **QUICK MIX:**

You can use club soda . Make a simple syrup with water and sugar and soda extract. Remember taste to your liking. Example: 16 oz of warm water, 1 1/2 cups sugar mix till dissolved, add 1/2 oz. or 1 tablespoon of your flavored soda extract. Sweetness and strength of your beverage can be adjusted to your liking. Grab a glass, add ice and combine your simple syrup to the club soda mix and drink.

**All of our flavors are super concentrated and are intended to be used at 1/2 ounce per gallon.  
A two ounce bottle will make 4 gallons. Remember to SHAKE WELL.**