



689 W. North Ave.  
Elmhurst, IL 60126  
630-834-0507

info@chicagolandwinemakers.com

### **SOFT DRINK INSTRUCTIONS**

Procedures and recipes are given below to make soft drinks from any available flavor extracts. Sugar amounts in the recipes below may be adjusted plus or minus one cup to vary the sweetness of the results. Strength of flavor can be controlled by increasing or decreasing the volume of water used, so long as the amount of sugar is adjusted in proportion to the increase or decrease in water volume.

Water quality can influence your results. Avoid water with off odor, color or flavor. Sanitize handling equipment and bottles etc., with B-Brite or other sanitizing agent just before using the equipment. Be sure to rinse the sanitizer very thoroughly. We recommend 12 oz. returnable beer or soda bottles and metal crown caps (capping tool necessary) for bottling. A refrigerator or other cold location is necessary to store the bottles upright until consumed. Half batches are possible with careful measurement of ingredients.

**Warning:** Very high pressure can build if bottled soda is allowed to ferment too long without refrigeration. To avoid the danger of exploding bottles, follow our recipes and instructions carefully.

#### **3 GAL. RECIPE (STRONGER FLAVOR) - 32 BOTTLES (12 OZ.) YIELD**

1/3 Pkg. Pasteur Champagne Yeast And 1/2 Cup Gently Warm Water, About 100 °F  
6 Cups Dry Cane (Household) Sugar - About 3 Lb.  
1 Bottle Flavor Extract  
3 Gal. Tepid Water, About 85 °F

#### **4 GAL. RECIPE - 42 BOTTLES (12 OZ.) YIELD**

1/3 Pkg. Pasteur Champagne Yeast And 1/2 Cup Gently Warm Water, About 100 °F  
8 Cups Dry Cane (Household) Sugar - About 4 Lb.  
1 Bottle Flavor Extract  
4 Gal. Tepid Water, About 85 °F

1. Make a yeast “solution” by stirring 1/3 package into 1/2 cup of gently warm water.
2. Measure dry sugar into a clean 5 gal. bucket.
3. Shake the extract bottle and pour over the dry sugar.
4. Add tepid water and stir until the sugar is completely dissolved (several minutes).
5. Add and stir in the yeast “solution” from above.
6. Fill clean bottles to 1 or 2 inches from the top and cap. During bottling filling, stir the batch after each 5 or 6 bottles to prevent settling.
7. Place the bottles upright at 70 to 75 °F for 5 to 10 days. Starting at the fifth day, chill and open a bottle to check the carbonation. The bottle may be recapped. The next day, chill and open a different bottle. Continue this daily procedure until the carbonation is judged adequate. Then refrigerate the whole batch, bottles upright. Best quality will result if the soda is allowed to cold age one or two weeks. Keep cold until consumed.