

MADE IN
THE
U.S.A.
★★★★



GUIDE TO ✦
MAKING
✦ *Craft* ✦
COLA ✦

CRAFT & BREW®



HISTORY OF COLA

Delicious fizzy Cola was born in the 1800's and was originally marketed as a health tonic. Several pharmacies made and sold their own Cola concoctions, but it was John Pemberton, inventor of Coca Cola[®], who established the soft drink as a cultural staple. The name Cola comes from another classic ingredient: the kola nut. The caffeinated kola nut was a source of caffeine and flavor for Colas in the 1800's, along with some other notorious nervous system stimulants that aren't used in modern formulations. Historically, colas were sold as extract syrups that were carbonated by soda fountains. You, too, will craft your own Cola syrup the old fashioned way with natural citrus, spices & botanicals. Whether you're partial to Pepsi Cola[®], Coca Cola[®] or RC Cola[®], your homemade Cola just might rival your favorite brand.



WHAT'S INCLUDED

A. COLA BOTANICALS This aromatic blend features Chicory Root, Cinammon, Black Tea, Coriander, Lemon Peel, Orange Peel & more.

B. STEEPING BAG

C. DEMERARA SUGAR

Perfect for making Cola thanks to its rich color & subtle molasses flavor.

D. MALTODEXTRIN

This mostly non-fermentable sugar helps give your Cola a full body.

E. BOTTLING FUNNEL

F. BOTTLING KIT

(2 specialty caps & yeast packet)



WHAT YOU'LL NEED

- **STOCK POT WITH A LID** (at least 2 Quart capacity)
- **MEASURING SPOONS AND MEASURING CUPS**
- **SALT** (1/4 Teaspoon)

OPTIONAL

- **SMALL SAUCEPAN WITH A LID** (if caramelizing, see page 3)
- **TWO PLASTIC 2L SODA BOTTLES** (if bottling, see page 5)
 - OR a soda carbonation machine like SodaStream®
 - OR store bought seltzer

PHASE 1: MAKING YOUR COLA SYRUP

We recommend reviewing all the instructions before you begin. You'll notice that there are some optional steps and choices to make about how you'll carbonate.

Your Cola begins with a homemade syrup made with botanicals, demerara sugar, maltodextrin & salt. There are two ways to make this syrup - each technique will yield a slightly different finished product. One approach involves caramelizing some of the included demerara sugar for a more complex tasting beverage. Caramelizing is an advanced technique that does require some patience, but the finished product will have more caramel flavor and depth. Caramelization is NOT required. If you choose to skip this step, your Cola will still taste great.

1. Bring 32 Oz (4 cups) of water to a boil in a stock pot that has a lid. While water heats, add the Cola Botanicals to the steeping bag & tie off the top in a knot.
2. Once you see the first boiling bubble remove the pot from heat and let cool for 5 minutes. Then, add the bag to the pot. Dunk the bag & gently flatten with a spoon so the botanicals are submerged during the steep. Place a lid on the pot & set a timer for a 6 minute steep.
3. After a 6 minute steep remove the botanicals from the pot, but DO NOT squeeze the excess water from the bag. This will release unwanted bitter flavor. Discard the bag & solids. You've just made Cola "tea."

IF YOU DO NOT WANT TO CARAMELIZE ANY SUGAR, SKIP AHEAD TO STEP 5

4. **OPTIONAL ADVANCED STEP - CARAMELIZATION:**
If you'd like to caramelize some sugar for your Cola Syrup (for darker color & richer flavor), follow these steps. Scan this QR code for tips to help guide you through the caramelization process.
- Measure $\frac{1}{3}$ Cup of the Demerara Sugar & pour into a small saucepan. Shimmy the pan to create an even layer. Reserve the rest of the Demerara Sugar for step 5.



- Add 1 Fluid Oz (2 Tablespoons) of water to the pan to cover the sugar. NOTE: This is just enough water to help with the caramelization reaction, so it may not wet all of the sugar.
 - Heat the saucepan on medium heat until you reach a steady bubbling simmer. Once achieved, set a 5 minute timer. DO NOT stir or mix the sugar - you must avoid intervening with the natural reaction. There will be lots of bubbles, the color will gradually darken and you'll notice fragrant butterscotch & nutty aromas.
 - After 5 minutes, the color should be quite dark, you'll smell caramel candy aroma & the bubbles will release puffs of steam. At this point, reduce heat to low. But if the color isn't dark enough yet, continue simmering 1-3 more minutes before reducing heat.
 - Measure 3 Tablespoons (1.5 Oz) of water & have the saucepan's lid ready. Carefully add water to the pan & quickly cover the pan with the lid - there will be lots of steam. Keep the lid on & the pan on low heat for at least 3-5 minutes to simmer. Even if you see sugar crystals on the walls of the pan resist the urge to stir just yet - this trapped steam is necessary to help dissolve any lingering sugar crystals.
 - Remove the lid & stir with a spoon. If clumps or crystals remain, increase heat slightly to help melt. You'll end up with a thin, dark brown syrup. Remove pan from heat, cover & set aside for step 5.
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5. Bring the pot containing your Cola "tea" up to medium-high heat. After a few minutes, add ¼ Teaspoon of Salt & the Demerara Sugar. Gradually add the Maltodextrin, breaking up any clumps & dissolving completely. If you followed step 4 and caramelized any Demerara Sugar, add it to the pot now. If the caramel sticks to the saucepan, pour some of the hot Cola "tea" into the pan to help loosen it.
6. Let simmer 3-5 minutes, stirring occasionally to ensure all ingredients are dissolved and well mixed. Then remove the pot from heat.
7. Allow the pot contents to cool to room temperature (without lid), this will take 30+ minutes. There shouldn't be any visible steaming and the tea should feel luke-warm to the touch.
8. You've just made your own Cola Syrup! If not using right away store in a sealed container in the fridge.

PHASE 2: CARBONATING YOUR COLA

Now that you've crafted your syrup there are a few options for carbonating, bottling & enjoying your Cola. Option 1 is our preferred & recommended method.

OPTION 1 - ADD SYRUP TO SELTZER (RECOMMENDED)

Create an instant glass of Cola by combining 1 part Cola Syrup with 3 parts seltzer. Feel free to use store bought seltzer water or a SodaStream® machine. Adjust the syrup to seltzer ratio depending your personal tastes. Syrup can be stored for 6 weeks in the fridge. This method helps your homemade Cola last longer & allows you to pour the perfect glass every time.

OPTION 2 - CARBONATE NATURALLY

Using two 2 Liter plastic soda bottles and the included Bottling Kit, you can naturally carbonate your own Cola. DO NOT use glass bottles or beer bottles. Carbonating this way will take 12-24 hours & requires frequent monitoring during that time. Yeast is a living organism that converts sugars into CO₂ through fermentation. If bottles are left unattended, the yeast will continue to create carbonation indefinitely & bottles can explode. If you don't have time to monitor your bottles just yet, you can refrigerate your Cola Syrup in a sealed container until you're ready to bottle. Bottles can be stored for 1 week in the fridge.

A NOTE ON ALCOHOL

If you don't want any trace of alcohol in your finished Cola, use option 1.

As yeast convert sugar into CO₂, they'll also create some alcohol (a natural byproduct of fermentation). The alcohol content will remain very low (around 0.5%) as long as you carbonate per the timeline outlined on page 6.



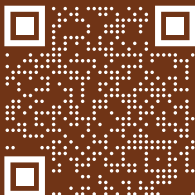
This kit is NOT intended or designed to craft an alcoholic Cola. Doing so poses risk of bottles exploding.

CARBONATING IN 2 LITER BOTTLES:

1. Clean your soda bottles and rinse well. Remove the tamper resistant cap rings that may have been left behind. Discard the caps that came on the bottles - you'll be using the specialty caps included with this kit instead.
2. Using the included funnel, divide your Cola Syrup evenly between the two bottles. Top off each bottle with cool filtered water to about 3 inches below the top. Gently swirl to combine.
3. Sprinkle $\frac{1}{4}$ Teaspoon of Yeast into each bottle. There will be plenty of leftover yeast in the packet, which you can discard.
4. Use the Bottle Caps included in this kit to seal the bottles. Push and twist, but **do not over tighten**, this can lead to the seal bunching and carbonation escaping. These caps are specially designed to ensure your bottles do not over-carbonate and explode.
5. Store the sealed bottles at room temperature (65-75°F) to allow them to carbonate - this process usually takes 12-24 hours. Roughly 12 hours after adding the yeast, check the bottles to see if they are hardening. Continue to check on the bottles every 6 or so hours to monitor their progress, keeping them at room temperature until they are hard like a new bottle of soda from the store. Once hardened, immediately place the bottles in the fridge and let chill for at least 12 hours before enjoying. Do not leave bottles stored at room temperature, otherwise bottles can explode.
6. Refrigeration will slow, but not completely stop the yeast from creating CO₂ in the bottles. **To prevent over-carbonation of your Cola, please enjoy your bottles within 1 week of placing in the fridge. Excess CO₂ and alcohol will begin to develop beyond this point, making bottles more dangerous to handle and making the flavor more bitter.**



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