

Zatarain's Root Beer - Non-Alcoholic, keg instructions

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kcpup

Method: **BIAB** Style: **No Profile Selected** Boil Time: **0 min** Batch Size: **5 gallons** (fermentor volume)

Pre Boil Size: **3 gallons** Pre Boil Gravity: **1.077** (recipe based estimate) Efficiency: **100%** (brew house)

Source: **KCPup's Mashup of various recipes** Rating: **3.00** ((2 votes) Reviews) Calories: **152 calories** (Per 12oz)

Carbs: **16.9 g** (Per 12oz)

Original Gravity:	Final Gravity:	ABV (standard):	IBU (rager):	SRM (morey):	Mash pH	Cost \$
1.046	1.013	4.3%	0.0	4.0 	n/a	n/a

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
3 lb	Honey		42	2	56.2%
1 lb	Cane Sugar		46	0	18.7%
1 lb	Brown Sugar		45	15	18.7%
5.40 oz	Maltodextrin		39	0	6.3%

5.34 lbs / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
12 qt	Warm water to add sugars and extract	--	150 °F	--

Other Ingredients

Amount	Name	Cost	Type	Use	Time
1 each	Zatarain's Extract - full bottle		Other	Other	--
1.50 tsp	Vanilla Extract		Other	Other	--

Yeast

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Amount: 1 Each Cost: Attenuation (avg): 75% Flocculation: Med
Optimum Temp: 66 - 72 °F Starter: No

Quick Water Requirements

Water	Gallons	Quarts
Strike water volume (equipment estimates 4.84 g 19.4 qt)	2.84	11.4
Mash Lauter Tun losses	-0.25	-1
Volume increase from sugar/extract (early additions)	0.41	1.6
Pre boil volume (equipment estimates 5 g 20 qt)	3	12
Boil off losses		
Post boil Volume	5	20
Volume into fermentor	5	20
Total:	2.84	11.4

Notes

This is for non-alcoholic root beer using one full bottle Zatarain's root beer extract.

I use RO water/filtered water for best flavor.

Heat 3 gallons water to about 150 degrees.

Get all honey out of containers by sloshing warm water in container after emptying out into brew pot.

Add in the sugars.

Then add root beer extract. Get ALL the extract out of bottle by sloshing water in the bottle with cap on to get all the last drops.

After each of above steps, stir well!

In a corny keg, add the remaining 2 gallons of room temp RO water.

When all above ingredients have been mixed well on stovetop, turn off heat and remove from the warm burner. Add vanilla extract and stir again to blend and incorporate.

Pour the entire contents of pot into the corny containing the last 2 gallons of water. The pouring should blend all 5 gallons of liquid together well.

Let cool and force carb to about 3.5-4.0 volumes.

Alternatively, and to speed carbonation (takes longer than beer due to sugar content), chill the 3 gallons in pot in fridge after the stirring step. Leave in fridge and go ahead and force carbonate the 2gallons of water in the keg. Once carbed to 3.5-4, SLOWLY pour (so slow, like 16 oz at a time) the chilled mixture into the keg. If you don't go crazy slow, there will be a "boil over" effect and is it sticky and messy! Finish carbing and enjoy.

You'll need LONG line length to serve without too much foam!

The Maltodextrin amount recommended (and higher than I've ever tried...before just 2 oz) by AHA poster. It made ALL the difference! This was best root beer I've made. This keg almost kicked at the party, almost keeping up with the beer! Will always use this amount of maltodextrin from now on.