



Midwest Homebrewing & Winemaking Supplies
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How to Make Soda

Here is a checklist of everything you will need to make soda:



Soda Making Equipment Kit:
6.5 Gallon Bottling Bucket,
Spoon, Bottle Filler, Tubing



24-500ml P.E.T. Bottles



28mm Plastic Screw Caps



Table Sugar



Soda Extract



Champagne Yeast



**A sanitizer,
such as [Easy Clean](#)**

How to Make Soda: Soda making is a great activity to do with the kids. It is very easy to do, and the kids get a kick out of helping out. Plus, they actually get to drink what you've made this time. All you need is some very basic equipment and you are good to go.

Midwest Supplies sells a wide arrange of different soda extracts, so you are sure to find the flavor that you are looking for.

Midwest also offers a book on the subject that explains how to make soda step-by-step for those that want to create their own flavor without having to use an extract, "[Homemade Root Beer Soda and Pop](#)," by Cresswell.

The Soda Making Process

The process for making soda is very simple and fun! Each extract kit will have their own specific directions, but we'll give you a general run down of how it works. **PLEASE NOTE:** The [Sprecher extracts](#) can **ONLY** be made with a [kegging system](#).

- 1) **Clean & Sanitize** any equipment that is going to come in contact with the soda, including bottles (you will be using them right away) Midwest recommends using [Easy Clean](#), [One Step](#), or [Saniclean](#) for this step.
- 2) **Add water and sugar** to [pot or kettle](#) according to the directions that came with the extract you chose in the amounts you are planning on making. Bring sugar solution to a boil for 2-3 minutes, or until sugar is completely dissolved. Cool sugar solution to below 80° F.

3) Add sugar solution and extract to bottling bucket. Stir well. Add Champagne yeast to bottling bucket. Stir well.

4) Attach tubing and bottle filler to spigot. Fill bottles to the top of the neck. Cap.

That is all there is to it! Leave the bottles at room temperature for 3-5 days until they are hard to squeeze. This is why we recommend using plastic bottles over glass ones. See our PDF titled “Why do you want to use plastic bottles over glass ones?” for more information. Once the bottles are hard, all bottles must go into the refrigerator to prevent overcarbonation.

Soda FAQs and tips

- You do not have to boil the sugar and water, but it is recommended in order to allow the sugar to dissolve better.
- It is very important to pay attention to the amount of time the soda has been in the bottle during carbonation. The yeast has a lot of sugar to work with in a very confined area, and it won't take long for a soda to over-carbonate. Make sure to place the soda in the fridge as soon as you feel it is carbonated. You might want to open and test a bottle for carbonation before placing them in the fridge.
- Plastic bottles can be reused several times. Make sure they are free of any debris before using. Commercial plastic bottles also work well, so feel free to save your 2 liter pop bottles.

Why do you want to use plastic bottles over glass ones?

When it comes to making soda at home it is strongly encouraged to use plastic bottles over glass ones for a number of reasons. Once a person gets the timing down of how long it takes to carbonate a soda in your area, (based on the climate of your region) then some people will switch to using glass bottles, but most stay with plastic. Let's give you a few reasons as to use plastic versus glass bottles.

1. Glass bottles break easily when dropped. This can be a real concern being that a lot of soda is made involving kids.
2. It is very difficult to know when soda is carbonated in a glass bottle. Sure, you could open a test bottle each day until it is carbonated, but why drink flat soda or waste your pop?
3. Soda carbonates very quickly in the bottle, which can lead to overcarbonation and “bottle grenades.” The term, “bottle grenades” refers to an overcarbonated beer, or soda, that builds up so much pressure in the bottle that the bottle explodes. Don't worry, this is very rare, but it does happen.
4. In a plastic bottle all you have to do is squeeze the bottle to test the soda's carbonation. When a soda is carbonated, the bottle will become rigid and hard to squeeze. We aren't talking the hardness of a brick here, but try squeezing a soda bottle the next time you buy one. Then squeeze the bottle after you open it (drink some first). You will notice the difference.
5. You don't need a capper with a plastic bottle because the caps are reusable, just like the bottles are. With glass bottles you will need new caps each time you make some soda. You would also need to buy a capper if you don't already own one.

So there you go, just a few reasons why plastic is better than glass bottles for storing soda. Midwest Supplies wants everyone to be safe when enjoying this hobby, so just stick with the plastic, OK?

How hard is it to make soda?

If you can boil water, you can make soda. Seriously, it is that easy. Midwest offers many different soda extracts so you are able to find a flavor that you like. Some flavors we offer are Root Beer, Orange, Ginger Ale, and Cherry. For those looking for a little nostalgia, try making the Sarsaparilla extract. Once you have the equipment mentioned earlier (and many homebrewers/winemakers have all of this stuff already), just pick out an extract, then all you need is water, table sugar, and Champagne yeast.

Making soda is also a great science project for kids. Students can learn the basics of how yeast eats sugar to create CO². Yes, the other side effect is alcohol, but in soda you place it in the fridge before any is formed. We've had many science teachers buy soda equipment, and make soda with their students.

Soda is quick, painless, and fun. You can make several different types for your next party. You can make as little as a couple glasses worth at a time, all the way up to 4 or 5 gallons at a time. Come on, you know you want to give it a try.

I want to keg my soda. How do I carbonate it?

Kegging is great for soda, seeing that the kegs a brewer uses for beer used to contain soda. We will point out that it is a good idea to dedicate a keg solely for soda as the soda flavor does tend to work itself into the plastic o-rings inside the keg. If you do want to switch back to beer, just take the keg apart and soak everything, or buy new o-rings. We are going to assume that you are making 4-5 gallons of soda at a time. Smaller amounts will take less time to carbonate. Now onto the process:

Keg Carbonation Process

- 1) Clean Keg
- 2) Sanitize keg
- 3) Fill keg with soda
- 4) Turn pressure gauge up to 25-30 p.s.i. (25 p.s.i. for Sprecher, 30 p.s.i. for any Extract Soda), and leave gas on.
- 5) After 3-5 days, turn pressure down to 15 p.s.i., and taste the soda. If the soda is still flat, turn the pressure back up to 25 p.s.i. for 24 hours and try again

Soda takes longer than beer to carbonate due to how heavy the liquid is. It takes the CO² longer to infuse with the soda due to the weight. Once you carbonate one in the keg, the soda should stay pretty consistent as to the amount of time it takes to carbonate, so just pay attention to how many days it took so you will know for next time.

Like beer, soda will carbonate quicker in the refrigerator than at room temperature. The colder temp allows the CO² to absorb quicker. Soda is also dispensed at a higher p.s.i. than beer. You want your pressure set at 5-10 p.s.i. for best results.