

Hard Seltzer or FMB Production

Substrate	Yeast	Nutrient	Flavor Adjustment & Stabilization
Dextrose	Pathfinder TY Pure	Superfood®	Natural Fruit Extracts & Flavors (please see our website for full list)
Sucrose	Pathfinder TY 48	Yeastex® 61	<ul style="list-style-type: none"> • Blood Orange • Grapefruit • Lemon • Lime
Rice Syrup Solids	Pathfinder TY Fruit	Yeastex® 82	<ul style="list-style-type: none"> • Mango • Orange • Pineapple • Watermelon
Belgian candi sugar or syrup	Nouveaux Ferments	Nutromix Tablets	
Dry Malt Extract	Pinnacle Bubbly		Citric and/or malic acid (for flavor adjustment)
Brewers Crystals	Premium® Fructo		Potassium sorbate (for stabilization)
Premium Agave Syrup			

Please visit bsgcraftbrewing.com/hard-seltzer for more info and products

Process Overview

1. Dissolve sugar and nutrient in kettle, boil for 15 min. Cool to desired temp, aerate/oxygenate, and inoculate with yeast.
2. Ferment to dryness.
3. Filter if desired or needed.
4. CO2 bubble if desired or needed.
5. Add backsweetening sugar and flavoring (if using), acids for taste and pH adjustment and potassium sorbate for stabilization.
6. For Seltzers carbonate to approx. 2.75 to 3.0 vol. CO2. For FMBs 2.30 to 2.75 vol.

General Guidelines

Aim for a neutral flavor profile through yeast selection, nutrient additions, and fermentation parameters. Small scale trials can help determine the optimal combination of yeast, substrate, nutrient regimen, and process for your brewery.

Fermenting a standard-gravity sugar wash (vs. fermenting a high-gravity sugar wash and diluting post-fermentation) will help minimize production of yeast-derived flavors and help achieve a neutral profile.

Nutrient dosage is very important for a clean fermentation. For seltzer production from 100% sugar or a mash with a high percentage of unmalted grain, an addition of supplementary nutrients is important. Please refer to the guidelines below as a starting point:

- Superfood®: 150 ppm / 15g per hL / 3.75 lbs per 100 bbl
- Yeastex® 61: 100 ppm / 10g per hL / 2.5 lbs per 100 bbl
- Yeastex® 82: 50 ppm / 5g per hL / 1.25 lbs per 100 bbl
- Nutromix: 1-2 tablets per bbl

All yeast nutrients should be bench trialed to determine the proper rate of addition for your fermentation and process. Please contact us for further information or assistance.

Resources for Regulations & Labeling

Please note that federal laws and regulations apply to flavored malt beverages as well as hard seltzers and sodas made without malt or hops. TTB and/or other regulations should always be consulted to ensure compliance.

TTB Ruling 2008-3 : Classification of Brewed Products as “Beer” Under the Internal Revenue Code of 1986 and as “Malt Beverages” Under the Federal Alcohol Administration Act - www.ttb.gov/images/pdfs/rulings/2008-3.pdf



Select Ingredients

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