

10 BBL HARD SELTZER HIGH GRAVITY RECIPE

DEXTROSE: 750 lbs

YEAST: 13.9 lbs TY48 Turbo Yeast

YEAST NUTRIENTS: n/a
(included in yeast)

OG: 23.3 Plato

FG: -4.4 Plato

ABV: 15%

PRO TIPS:

- Check gravity at end of boil and adjust with more sugar or water if needed.
- Use food grade acid to adjust pH after blending to suit taste.
- For safety, do not blend acids and stabilizers prior to adding to tank.
- This recipe will make 30 bblsof 5% ABV hard seltzer when blended post-fermentation.



DIRECTIONS:

- Heat 10 bbls of water in kettle, add dextrose and mix thoroughly until dissolved. Boil for 20 minutes.
- Cool to 70F through heat exchanger and oxygenate while sending to fermenting vessel.
- Add yeast to fermenting vessel, and ferment between 70F-75F until complete.
- If color and/or fermentation compounds need to be removed, filter through carbon filter sheets or scrub with CO2.
- Add de-aerated water to filtered base in brite tank if required to adjust ABV, then carbonate to 2.75 vol/CO2.
- Add acids, stabilizers, flavors, and sweeteners as required and continue carbonation to 2.8-3.0 vol/CO2.