

10 BBL HARD SELTZER BASE RECIPE

DEXTROSE: 250 lbs

YEAST: 10.9oz Red Star Premier
Cuvee (Recommended
Dosage: 2.2lbs/1000 gal)

**YEAST
NUTRIENTS:** 12 white tabs, 12 tan tabs
Gusmer MicroEssentials-
TR Tablets

FININGS: 14oz Nalco 1072 Kieselso
(Recommended Dosage:
200-500 ppm)

OG: 9.2 Plato

FG: -0.5 Plato

ABV: 5.1%

PRO TIPS:

- Check gravity at end of boil and adjust with more sugar or water if needed.
- Yeast can be rehydrated prior to pitching if desired, but not required. Rehydration recommendations are ten times it's weight in 86F-95F water.
- Use food grade lactic or phosphoric acid to adjust pH after blending to suit taste.



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 fermentor.
- Add yeast and yeast nutrient to fermentor, and ferment between 70F-75F until complete.
- Add Nalco 1072 to fermentor when crashing to chill temp and allow time (a few days) to react with seltzer base to clarify.
- If color and/or fermentation compounds need to be removed, filter through carbon filter sheets or utilize activated carbon.
- Add de-aerated water to filtered base in brite tank if required to adjust ABV, then carbonate to 2.75 vol/C02.
- Add acids, stabilizers, flavors, and sweeteners as required and continue carbonation to 2.8-3.0 vol/C02.
For safety, do not blend acids and stabilizers together prior to adding to tank.