

# Hard Seltzer or FMB Production

Substrate	Yeast	Nutrient	Flavor Adjustment & Stabilization
Belgian Candi sugar or syrup	24 Hour Turbo Yeast (already includes nutrient)	Superfood®	<b>Natural Fruit Extracts &amp; Flavors</b> • Grapefruit extract • Mango flavor • Lemon extract • Orange extract • Lime extract • Pineapple flavor  Citric acid (for flavor adjustment) Malic acid (for flavor adjustment) Clear Belgian candi syrup (for backsweetening) Potassium sorbate (for stabilization) Weyermann® LME Sinamar® (for color adjustment)
Brewers Crystals	48 Hour Turbo Yeast (already includes nutrient)	Yeastex® 61	
Dextrose		Yeastex® 82	
Rice Syrup Solids	Premium® Fructo		
Premium Agave Syrup	Lalvin EC-1118		
Dry Malt Extract (for use in combination with the above)	Red Star Premier Cuvée		

## 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

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/rulings/2008-3.pdf](http://www.ttb.gov/rulings/2008-3.pdf)



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