


HARD SELTZER RECIPES


Heat water to greater than 170°F, then dissolve dextrose and yeast nutrients. Cool to 70°F, oxygenate, and add yeast. After fermentation is complete decolorize with activated carbon, add flavors, acids, sweeteners, and carbonation. OG 1.032 FG 0.994 ABV 5.0%


BASE


Hard Seltzer Base	1 BBL	5 BBL	7 BBL	10 BBL
Water (gal)	29	145	203	290
Dextrose (lb)	25	125	175	250
MicroEssentials Powder (lb)	0.25	1.25	1.75	2.50
Premier Cuvee Yeast (g)	60	300	420	600


FLAVOR OPTIONS

 Mango	1 BBL	5 BBL	7 BBL	10 BBL
Mango Flavor (gal)	0.12	0.62	0.87	1.24
Citric Acid (g)	16	82	115	164
Cane Sugar (lb)	2.2	11	15	22

 Black Raspberry	1 BBL	5 BBL	7 BBL	10 BBL
Black Raspberry Flavor (gal)	0.19	0.93	1.30	1.86
Citric Acid (g)	16	80	112	160
Cane Sugar (lb)	1.4	7	10	14

 Grapefruit	1 BBL	5 BBL	7 BBL	10 BBL
Grapefruit Flavor (gal)	0.12	0.62	0.87	1.24
Citric Acid (g)	16	82	115	164
Cane Sugar (lb)	0.72	3.6	5.1	7.2

 Lime	1 BBL	5 BBL	7 BBL	10 BBL
Lime Flavor (gal)	0.12	0.62	0.87	1.24
Citric Acid (g)	49	246	345	493
Cane Sugar (lb)	0.72	3.6	5.1	7.2

 Lime Mojito	1 BBL	5 BBL	7 BBL	10 BBL
Lime Flavor (gal)	0.06	0.31	0.43	0.62
Mojito Flavor (gal)	0.09	0.46	0.65	0.93
Citric Acid (g)	23	117	164	235
Cane Sugar (lb)	0.72	3.6	5.1	7.2