10 BBL HARD SELTZER BASE

HIGH GRAVITY

SPECS

ABV: 15%
OG: 23.3 Plato
FG: -4.4 Plato
SRM: N/A

ABOUT THIS RECIPE

This recipe is a Country Malt Group generated process for making a high gravity hard seltzer base. Add flavorings for extra flavor!

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 postfermentation.

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DEXTROSE

750 lbs- DEXTROSE

YEAST

1500g- LALLEMAND LALBREW CBC-1 - CASK & BOTTLE CONDITIONING YEAST- *Rehydration is suggested

2500g YEASTLIFE O™

NUTRIENTS

POTASSIUM BICARBONATE AS NEEDED FOR pH BUFFER

PROCESS

-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 to fermentor, and ferment between 70F-75F until complete.
-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.