



HOW TO MAKE HARD SELTZER

STEP BY STEP

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There are several different ways to make **hard seltzer**. All you need to do is create a neutral base that is usually derived from a simple sugar. There are other ways to achieve this base. For instance, if you have a neutral grain spirit and is diluted to the desired alcohol by volume. For the purposes of this post, we will show how to make a neutral base with sugar. You must start this process with water that is suitable for brewing. The sugar can come from a variety of sources. We are going to use cane sugar, which is probably the most cost effective and most used. This will make 5 gals of neutral base. This can easily be scaled up.



**THIS CAN BE EASILY
SCALED UP FOR
LARGER PRODUCTION.**



INGREDIENTS & EQUIPMENT

- 1-2 yeast packets (equal to 120 billion cells, you will have to propagate this for a day prior to brewing)
- 2 bbl brew kettle and fermentation vessel with lid and airlock (clean and sanitized)
- 120 lb tank of compressed air/oxygen and clean hose to fermentation vessel
- 44 lb. bag of Aseptic Fruit Purées Lime
- 50 gallons of brewing water
- 65 grams of yeast nutrient
- 40 lbs. of cane sugar
- Hydrometer





**LET'S GET
STARTED**



1.

Heat 50 gallons of water to a boil.

2.

Then add cane sugar.

3.

Boil for 10-15 minutes to sanitize water and sugar mixture.

4.

Take density measurement to ensure 9.5-10 brix.

5.

Add yeast nutrient at the end of boil.

6.

Cool sugar water and yeast nutrient mixture to 65–70 degrees Fahrenheit through heat exchanger or immersion chiller and send to the sanitized fermentation vessel with oxygen.

7.

Add propagated yeast slurry.

8.

You should see action in the fermentation vessel within a day or two.

9.

Add additional oxygen if fermentation tapers off prematurely or to ensure healthy yeast.



10.

Add Aseptic Fruit Purée Lime half-way through fermentation (around 5 brix) while yeast is still very active.

11.

Once fermentation is finished (no more action, usually around 2 weeks) verify all sugar have completely fermented out. You should get a reading with hydrometer that is around 0 brix.

12.

Then rack seltzer into kegs and force carbonate to 3 volumes of Co₂.

13.

Enjoy your seltzer with ice or fruit garnish.





If you're thirsty for more knowledge and want to become a true alcohol alchemist, click [here](#) or go to our resources section at www.asepticfruitpurees.com to discover all the amazing free content we offer. Join the party!

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