HARD SELTZER FERMENTATION

Figure 1:

Typical fermentation curve for hard seltzer fermentation

A 20% w/w (20°P) dextrose substrate buffered with potassium bicarbonate (+50 g/hL) supplemented with YeastLife O™ (150 g/hL) and inoculated with LalBrew CBC-1™ yeast (100 g/hL).

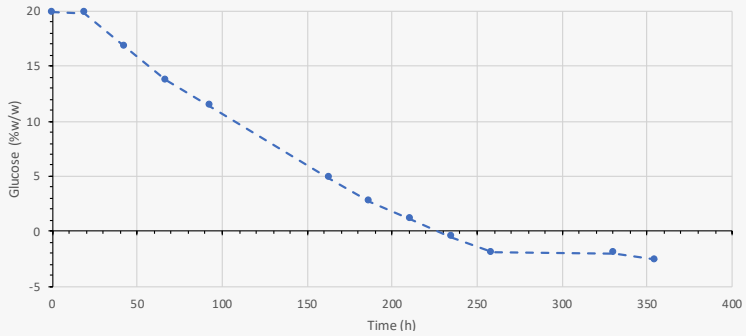


Figure 2:

Typical lower-density fermentation curves at 12%w/w (12°P) dextrose for faster fermentation times and lighter applications

1.00 g/L YeastLife O™ Additions
- 0.5 g/L Yeast
- 1.0 g/L Yeast

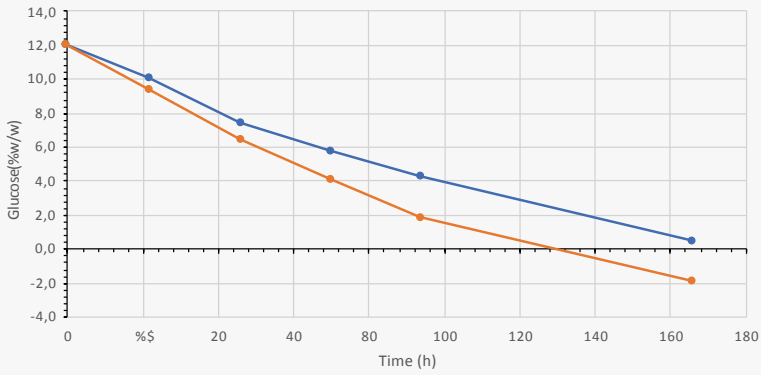
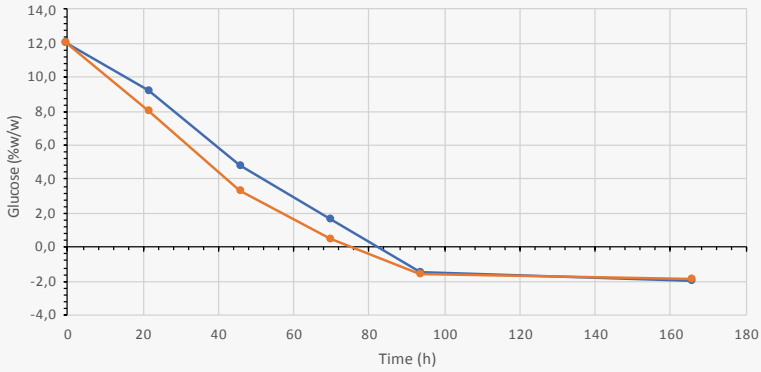


Figure 3:

Typical lower-density fermentation curves at 12%w/w (12°P) dextrose for faster fermentation times and lighter applications

2.50 g/L YeastLife O™ Additions
- 0.5 g/L Yeast
- 1.0 g/L Yeast



OPTIMIZE THE FERMENTATION

Higher alcohol yields may be achieved by staggering the nutrient and sugar additions over the first few days of fermentation. Higher nutrient requirements and yeast pitch rate may be required to achieve higher alcohol yields. Higher density sugar wort (>20°P) is not advised prior to achieving proper pH control on a lower density sugar wort.

Our technical team would be happy to assist with fermentation optimization, contact us at brewing@lallemand.com

FILTRATION, DILUTION AND FLAVORING

Hard seltzer fermentations are typically filtered to remove yeast prior to adding fruit juice or flavoring. If a highly neutral hard seltzer is required then carbon filtration may be employed to reduce the flavor of the seltzer base prior to dilution and flavoring. Hard seltzers that are back-sweetened with fermentable sugars may require pasteurization or addition of stabilizers such as potassium sorbate to increase product stability.