

YCH052

DRY HOPPED HARD SELTZER

TASTING NOTES: CITRUS • PINE • FLORAL



SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.038	1.000	00	5%

INGREDIENTS

GRAINS	AMOUNT	HOPS	TYPE	AA%	ADDITION	AMOUNT
Dextrose	100%	Simcoe® Brand.....	Cryo Hops® Pellets	22%.....	Dry Hop	3.5 g/L
YEAST & ADJUNCTS	AMOUNT					
Seltzer Yeast	Consult Manufacturer					
Yeast Nutrient	Consult Manufacturer					

INSTRUCTIONS

- STEP 1** Perform an infusion mash to achieve a mash temp of 160°F/71°C for 20 min.
- STEP 2** Add yeast nutrient during Knockout. Consult with yeast manufacturer to determine how much to dose for hard seltzer production.
- STEP 3** Quickly cool the wort to 68°F/20°C, aerate it, and transfer in into a sanitized fermenter.
- STEP 4** Pitch the appropriate amount of Seltzer Yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 5** Add dry hops after yeast has been harvested or dumped from tank. Dry hop at 68°F/20°C for 1 day.
- STEP 6** After 2-3 days and the beer has passed forced diacetyl test, cool the fermenter to 32°F/0°C, and clarify if needed. Transfer to a keg and carbonate or bottle condition.

