

PRODUCT APPLICATIONS: Hard Seltzer



Fast and easy
fermentation



Minimal color and flavor
impact to fermentation



Essential nitrogen to
reduce off flavors like sulfur

AVAILABLE IN FOUR SIZES:

WLN2500-1oz, WLN2500-2kg, WLN2500-6kg, WLN2500-20kg

SUITABLE YEAST OPTIONS:

SeltzerMax™ works well with a variety of White Labs liquid yeast strains.

This blend of nutrients has been specifically designed to create a clean, dry, and clear hard seltzer. SeltzerMax™ has been optimized to provide essential nitrogen, vitamins, and minerals for yeast health resulting in a fast and complete hard seltzer fermentation. This product does contain diammonium phosphate (DAP) and has been formulated to be balanced with organic sources of nitrogen.

rev. 0720

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yeastman.com

888.593.2785

orders@whitelabs.com

Directions: Add at the beginning of boil with sugar.

DOSAGE RATE:

Starting Gravity	SeltzerMax™
<10°P	150g/BBL
10°P-15°P	200g/BBL
>15°P	250g/BBL

TIPS AND TRICKS:

- For higher gravity seltzers (>10°P) higher dosage rates result in more efficient fermentation.
- For a faster fermentation at any gravity, SeltzerMax™ can be used in the 200-250g/BBL range. It will be important to balance the flavor imparted from the additional nutrients with fermentation speed.
- If you experience a stuck fermentation you can add a second dose of SeltzerMax to assist with restarting the fermentation.

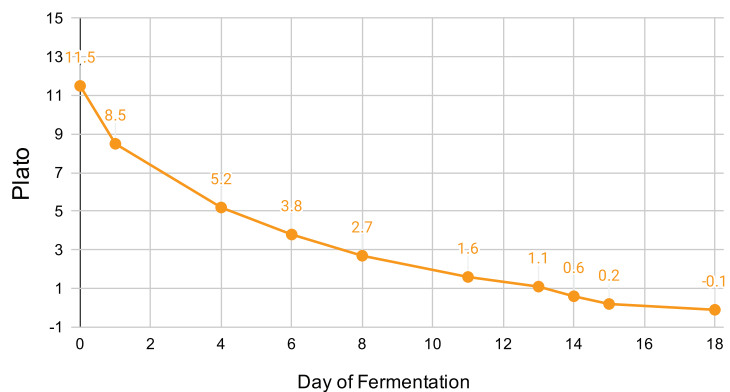
White Labs Seltzer Trials:

Batch Size: 5 gal.

ABV: 6.5%

Diacetyl: 42 ppb

WLP001 & SeltzerMAX at 150g/BBL



We highly recommend experimenting with pilot batches to optimize yeast performance and nutrient additions specific to your recipes and process.