

Hard Seltzer or FMB Production

Substrate	Yeast	Nutrient (if NOT using Pathfinder yeast)	Filtration	Flavor Adjustment & Stabilization
Dextrose	Pathfinder TY Pure*	Pathfinder N Pure Seltzer Nutrient	Kerry Biofine® Clear	Natural Fruit Extracts & Flavors (please see our website for full list)
Sucrose	Pathfinder TY Fruit* For fruit-based seltzers	Superfood®	FibraFix, AF 71H 40x40cm	<ul style="list-style-type: none"> • Blood Orange • Grapefruit • Lemon • Lime • Mango • Orange • Pineapple • Watermelon
Rice Syrup Solids	Nouveaux Ferments**	DAP	FibraFix, AF 101H 40x40cm	
Belgian Candi Sugar or Syrup	Pinnacle Bubbly**		Filtrox Carbon Activate Filter 40x40cm	
Dry Malt Extract	Premium® Fructo**			
Brewers Crystals	<i>*Pathfinder yeasts already contain nutrient, and do not require a separate nutrient addition</i>			Citric and/or Malic Acid (for flavor adjustment)
Premium Agave Syrup	<i>** require nutrient addition</i>			Potassium Sorbate (for stabilization)

Note: Pathfinder yeasts already include nutrient – additional nutrients are not recommended or required for these products. Please visit bsgcraftbrewing.com/hard-seltzer for more info and products.

Process overview using Pathfinder Yeast

1. Dissolve sugar in kettle, boil for 15 min. Cool to desired temp, aerate/oxygenate, and inoculate with yeast.
If NOT using Pathfinder yeast, add nutrient dose along with sugar – we recommend Pathfinder N Pure Seltzer Nutrient.
2. Ferment to dryness.
3. Filter, fine, or allow to settle.
4. CO₂ bubble to assist in volatile stripping if needed
5. Add acids for taste and pH adjustment, flavorings, backsweetening sugars and/or potassium sorbate per your formulation.
6. Carbonate to approx. 2.75 to 3.0 vol. CO₂. For FMBs 2.30 to 2.75 vol

General Guidelines

Aim for a neutral flavor profile through yeast selection, nutrient additions, and fermentation parameters.

Our customers have had excellent results using Pathfinder Pure and Pathfinder Fruit; the nutrient blends and yeast strain in these products are tailored for seltzers and FMBs and the cost in use is comparable to DIY solution.

Small scale trials can help determine the optimal combination of yeast, substrate, nutrient regimen, and process for your brewery.

Resources for Regulations & Labeling

Please note that federal laws and regulations apply to flavored malt beverages as well as hard seltzers and sodas made without malt or hops. TTB and/or other regulations should always be consulted to ensure compliance.



Select Ingredients

800.374.2739
bsgcraftbrewing.com
sales@bsgcraft.com