

HARD SELTZER/LOW NUTRIENT SUGAR FERMENTATION QUICK GUIDE

1. MAKE SUGAR/FERMENTATION NUTRIENT SLURRY

- Make up a sugar solution to the concentration desired for target % ABV.
- Make up NUTRI²™ slurry - add NUTRI² (fermentation nutrient) with enough water to hydrate and mix to create a slurry.
- Add NUTRI² slurry to sugar solution.
- Heat sugar/ NUTRI² slurry to dissolve sugar (okay to “boil” up to 205°F).
- Ensure slurry is cooled to <104°F before attemperating/acclimating yeast slurry.

2. YEAST REHYDRATION

- Add GO-FERM PROTECT EVOLUTION™ (rehydration nutrient) in 20 times its weight of 43°C (110°F) water and mix well.
- Cool rehydration suspension to 40°C (104°F).
- Add VI-A-DRY BOSS™ yeast - sprinkle the yeast slowly and evenly onto the surface of the rehydration suspension while gently stirring. Ensure any clumps are dispersed.
- Let rehydration/yeast slurry stand for 20 minutes, then stir.

3. ATTEMPERATE YEAST REHYDRATION SLURRY

If the sugar slurry is not within 10°C (18°F) of the yeast suspension, attemperation is needed. Repeat attemperation if necessary (see VI-A-DRY BOSS yeast TDS for additional details)

4. INOCULATE – ADD YEAST SLURRY TO SUGAR SLURRY.

5. FERMENTATION

- Control fermentation temperatures:
 - Target % ABV ≤12 = 80-85°F
 - Target % ABV ≥13 = Ambient (~70°F)
- Gently stir/mix ferment at least 1-2 x per day to help keep yeast suspended and avoid stratifications within the vessel.

6. MONITOR FERMENT UNTIL IT'S DRY (< 1 g/L SUGAR).

7. RACK AND FILTER AS DESIRED

Refer to *Filtration & Stabilization Considerations for Hard Seltzer* article.

DOSAGE RECOMMENDATIONS

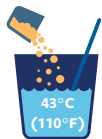
Starting Sugar Concentration	Target % ABV	VI-A-DRY BOSS™ Yeast	GO-FERM PROTECT EVOLUTION™ (Yeast Rehydration Nutrient)	NUTRI ² ™ (Fermentation Nutrient)
≤ 119 g/L	≤ 7 %	150 g/hL	190 g/hL	200 g/hL
120 g/L – 220 g/L	8-12%	250 g/hL	315 g/hL	350 g/hL
≥ 221 g/L	≥ 13 %	350 g/hL	440 g/hL	500 g/hL

Note: for higher ABV and/or faster fermentation times, increase dosage rates of yeast, rehydration nutrient (1.25 x yeast dosage), and fermentation nutrient.

LALLEMAND YEAST REHYDRATION STEPS:

Step 1

Add GO-FERM PROTECT EVOLUTION to warm water.



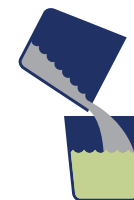
Step 2

Cool, add yeast, stir, let stand for 20 minutes, stir.



Step 3

Attemperate. Repeat if necessary.



Step 4

Inoculate.

