

Micro**Elements**® Hard Seltzer HG is a powder blend of complex fermentation nutrients formulated for high gravity seltzer fermentations. It is composed of organic and inorganic nitrogen, vitamins, trace minerals, sterols, amino acids, proteins and peptides.

FERMENTATION CHARACTERISTICS

- High gravity seltzer fermentation (≥25° Plato)
- Fast fermentation times
- High alcohol yields
- Neutral flavor and aroma profile

INSTRUCTIONS FOR USE

Rehydrate Micro**Elements** Hard Seltzer HG in 10X the weight in process water and mix for 10 minutes. Add the hydrated solution to the fermenter with the sugar base prior to yeast inoculation in one addition.

DOSAGE RECOMMENDATIONS

°Plato		15-20	20-25	≥25
	g/L	4.95	6.2	6.6
	g/bbl	580	725	773
	lbs/1000gal	41.2	51.6	55
Nitrogen	PPM	694	868	925

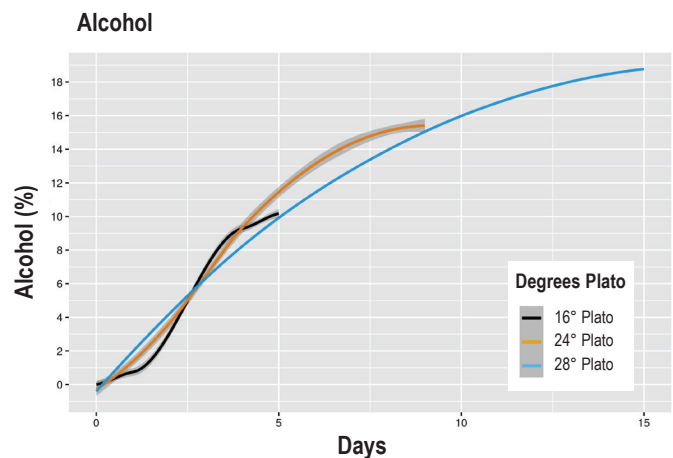
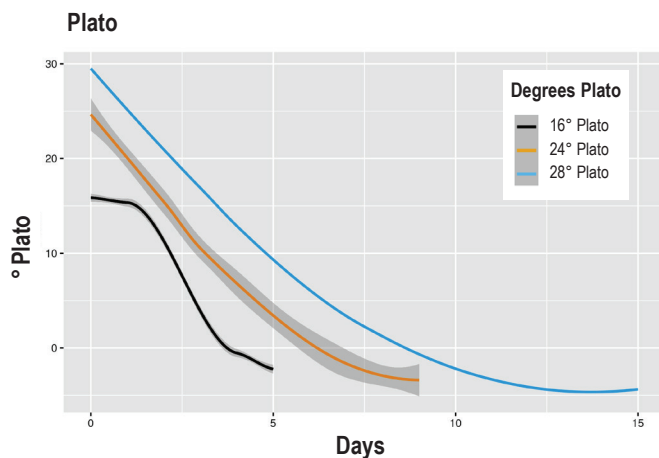
This product provides 16.8 ppm of available nitrogen for every 1lb/1000 gallons.

Micro**Elements**®
Fermentation Nutrients

HARD
Seltzer
HG



Fermentation Curves



STORAGE AND SHELF LIFE

- Store in a cool, dry, well-ventilated area
- Shelf life is at least 18 months if stored under recommended conditions

PACKAGE SIZE

Micro**Elements** Hard Seltzer HG is available in 25kg packs



PRODUCT SPECIFICATIONS

Appearance	Tan colored powder with yeast-like aroma
Nitrogen	12-17%
Moisture	12% Max
Total Bacteria Count	<20,000/g
Yeast and Mold	<100/g
Coliform Organisms	<10/g
E. coli	Negative
Salmonella	Negative



Important Note: Gusmer Enterprises, Inc. provides this information to the best of our knowledge. This information does not claim to be complete and Gusmer Enterprises, Inc. cannot assume liability for improper use. All users are advised to test products to meet their specific needs.