

New & Improved Formulation



Quicker and Cleaner Fermentations



Provide your yeast with the necessary nutrition for fool-proof fermentation Using SelterMax™ helps reduce off-flavors and prevents poor fermentation to let your flavors shine!







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.

PRODUCT APPLICATIONS: Hard Seltzer

AVAILABLE IN FOUR SIZES:

WLN2500-1oz, WLN2500-2kg, WLN2500-12kg

SUITABLE YEAST OPTIONS:

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

rev. 0422



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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: 8.5%

Diacetyl: 42 ppb



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

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SUGGESTED ANALYTICAL LABORATORY TESTING SERVICE:

- SIT0200 Free Amino Nitrogen (FAN)
- LS6643 Nutritional label analysis
- LS6646 Alcohol by Volume/Weight
- LS3400 GC Fusel alcohols and esters

For a complete list of services, visit: whitelabs.com/other-products/analytical-lab-service.