

ABOUT

Propper Seltzer™ is a proprietary yeast nutrient used to brew 100% sugar-based hard seltzers using any beer yeast, wine yeast or distillers yeast. When brewing your sugar base, add a single dose of Propper Seltzer into the whirlpool to supply all of the nitrogen, vitamins, and minerals needed to fuel a thorough fermentation.

Traditional strains ferment in as little as 7 days when fermenting at standard ale temps 68-72°F (20-22°C). If you're looking for even faster results, use Propper Seltzer with any of the recommended Omega Yeasts kveik strains (see below) to ferment in as little as 4 days when fermenting between 80-95°F (27-35°C).

USE WITH THESE STRAINS (OR ANY TRADITIONAL STRAIN):

- [Lutra™ Kveik \(OYL-071\)](#)
- [Hornindal Kveik \(OYL-091\)](#)
- [Voss Kveik \(OYL-061\)](#)
- [Espe Kveik \(OYL-090\)](#)
- [Lutra™ Kveik Gluten-Free \(OYL-071GF\)](#)

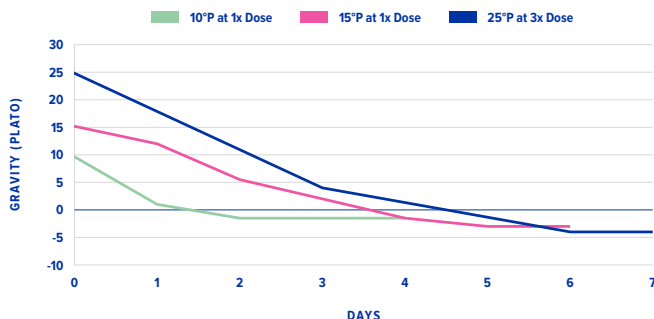
FAST AND RELIABLE FERMENTATION

100% sugar-based hard seltzers do not naturally have the necessary nitrogen, nutrients and minerals yeast need to ferment thoroughly. Propper Seltzer was created to give brewers the needed nutrient blend to reliably ferment those sugars and brew unique hard seltzers with a single dose.

Using Propper Seltzer with Lutra Kveik can turn around a 4-5% ABV seltzer in 4-5 days. The result is a super quick and super clean fermentation that allows brewers to push the limits of hard seltzer with peace of mind that fermentation will be successful.

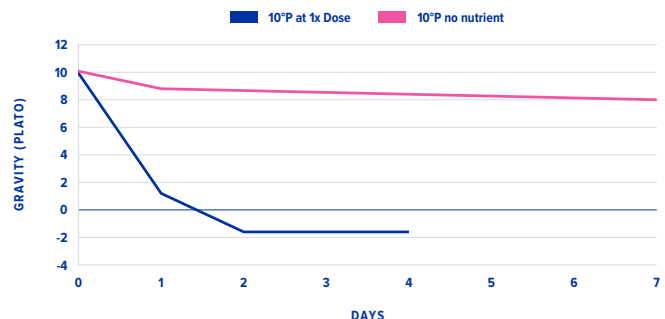
ONE DOSE FOR A THOROUGH FERMENTATION

Propper Seltzer and Lutra Hard Seltzer Fermentations



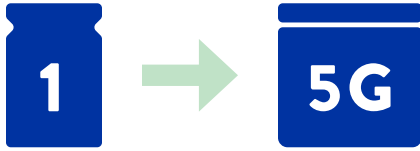
PROPPER SELTZER VS. NO NUTRIENT

Sugar alone will not ferment well!



RECOMMENDED USE

One (1) pack provides yeast nutrient for (5) five gallons of sugar wort at 1.060 (15°P) or lower.



DOWNLOAD THE
4-DAY LUTRA™ HARD
SELTZER RECIPE



DIRECTIONS

1. Add sugar to hot water and stir to dissolve. Boil for 10 minutes, measure gravity and adjust.
2. Once desired gravity is reached, turn off the heat source and add Propper Seltzer nutrient.
3. Transfer sugar base to the fermenter at desired fermentation temperature. Aerate by shaking or oxygenating.
4. Pitch your favorite Omega Yeast strain and let it roll.

Store at room temperature. Best by 2 years from manufacturing date. Propper Seltzer is a gluten-free product.

FAQ

Does the nutrient need to be used if fermenting with fruit?

Yes, if making hard seltzers with fruit additions you will still need to add nutrient to fuel a successful fermentation.

What are the ingredients?

The formulation includes organic and inorganic nitrogen as well as key minerals and vitamins required to support non-malt fermentations.

How/when do you add the nutrient?

Add measured dose directly into the whirlpool after flameout and circulate until fully dissolved. The dose should be measured according to the brewer's desired original gravity (OG) and volume.

If one wanted to do a higher ABV seltzer, would you have to use more nutrient? If so, how much?

Yes, if starting gravity is >15°P it is suggested to increase the dose to 1.5 packs to supply the higher nutrient levels required for these high ABV seltzers (>9% abv).

Does the nutrient have any effects on flavor or color?

Propper Seltzer was carefully designed to minimally impact both flavor and color. Follow the recommended dosing to produce crystal clear and clean hard seltzers.