

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

## USE WITH THESE STRAINS (OR ANY TRADITIONAL STRAIN):

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

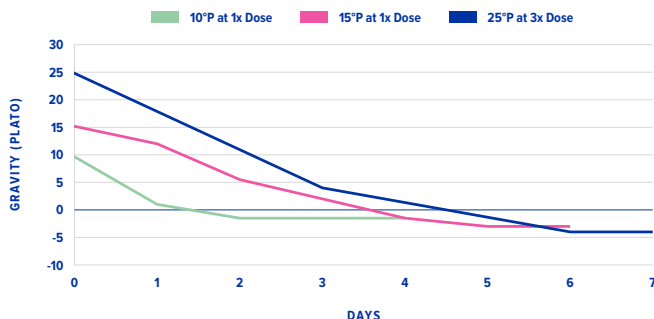
## FAST AND RELIABLE FERMENTATION

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' yeast the needed blend of balanced nutrients to reliably achieve healthy fermentation in just one 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 the peace of mind that fermentation will be successful.

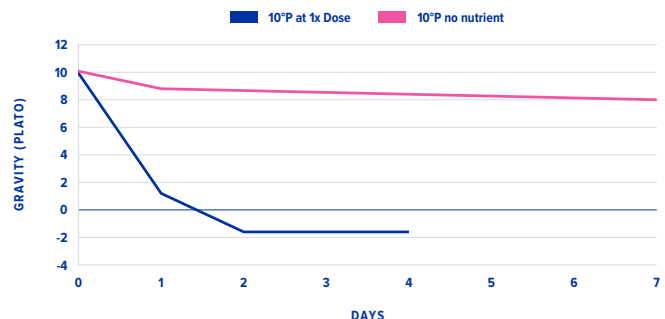
### ONE DOSE FOR A THOROUGH FERMENTATION

Propper Seltzer and Lutra Hard Seltzer Fermentations



### PROPPER SELTZER VS. NO NUTRIENT

Sugar alone will not ferment well!



## RECOMMENDED 7 BBL USE

One (1) pack provides yeast nutrient for 7 bbl of sugar base at 15°P (1.060 OG) or lower.



## RECOMMENDED 15 BBL USE

One (1) pack provides yeast nutrient for 15 bbl of sugar base at 15°P (1.060 OG) or lower.



## DIRECTIONS

1. Add sugar to 180°F (82°C) water and stir to dissolve. Boil for 10 minutes, measure gravity and adjust.
2. At flameout, add Propper Seltzer nutrient.
3. Transfer sugar base to the fermenter at desired fermentation temperature. Oxygenate to 8–10 ppm.
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 I wanted to do a higher ABV seltzer, would I have to use more nutrient?

Yes, if starting gravity is >15°P it is suggested to increase the dose to 1.5x to supply the higher nutrient levels required for these high ABV seltzers (>9% ABV). If starting gravity is >25°P, increase to 3x nutrient for complete fermentation but choose a yeast that will tolerate 14-18% ABV targets. See our included chart for a 25°P seltzer fermentation in 7 days with Lutra Kveik yeast.

### 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.