



## Ingredients:

### 1. Water

- A. The type of water may impact taste.
- 1) Suggest using the same water used for your brewhouse.
  - 2) If not applicable, then use Reverse Osmotic (RO) or charcoal filter water.
    - a) Keep hardness (less than 85mg / l CaCO<sub>3</sub>). High hardness may cause precipitation.
  - 3) Maximum turbidity of 1 NTU
- \*\* Can be initially carbonated (sparkling water) or carbonated once seltzer is complete \*\**

### 2. Sugar

- A. Simple Syrup or Liquid Sugar (50° Brix)
- 1) Buy Simple Sugar at 50° Brix
- B. Make your own simple sugar (50° Brix)
- 2) 50% sugar solution means 50 g of sugar in 100 g of solution. That is, 50g of sugar and 50g of water.
    - a) Warm up the required water volume to 60 ° C - 85 ° C (140 F to 185 F)
    - b) Add sugar gradually and with constant stirring.
    - c) After complete dissolution, raise the temperature between 80 ° C and 85 ° C (175 F to 180 F) to begin clarifying the syrup.
    - d) Correct Brix after refractometer reading at 20 ° C. (68 F to 70 F)

### 3. Citric acid

- A. Food Grade

### 4. Preservatives

- A. 70% Potassium Sorbate Solution  
B. 30% Sodium Benzoate Solution
- \*\* If making Tonic Water, will need Quinine. (.005% of final volume) \*\**

### 5. Hopzoil MAJIK™ (variety of your choice)

Ahhroma™ was used in our CBC Seltzer

### 6. Carbonation

- A. If not using sparkling water, the final solution will need to be carbonated.
- 1) Between 3 - 3.5 volumes of CO<sub>2</sub> is enough for a solid carbonation of your finished beverage.

## Recipe Variations:

- Tonic
- Zero-Calorie
- Low Sugar

## Base Recipe Example:

### Sweet Non-Alcoholic Seltzer (1L Solution)

Sparkling Water 94.315 % (943.15 ml)  
Simple Syrup 50° Brix 5.5 % (55ml)  
Citric Acid .125 % (1.25g)  
Hopzoil™ 0.3 % (300 µl)  
Sodium Benzoate .015 % (150 µl)  
Potassium Sorbate .01 % (100 µl)  
Quinine .005 % (50 µl)  
TOTAL VOLUME: 100.00 % (1L)

*\*\* If an acidity or sweetness correction is required due to personal sensory taste, simply adjust the amount of each ingredient, to reach the desired result. \*\**

**Express your Creativity with  
Hopzoil-infused Beverages!**

**A Hop Flavor for All Seasons**



## Questions?

Reach out to a Glacier Hops Ranch representative today.

**406.862.HOPS (4677)**

**info@glacierhopsranch.com**

**www.glacierhopsranch.com**

**www.hopzoil.com**