

# Hard Seltzer Style Guidelines

## LIMBO Challenge

### North Texas Homebrewers Association

Version 1.0.2, Updated 3/19/2021

#### Introduction to Hard Seltzer Guidelines

Hard Seltzers have become very popular with commercial brewers, microbreweries, brew pubs, and the homebrewing community at large. Hard Seltzers have similar characteristics to session beers, namely low alcohol content, refreshing, thirst quenching drinks. As such they are in line with the basis of this contest. Currently no BJCP style guidelines exist for Hard Seltzer. The following guide will be used for judging the entries. Brewers should review these guidelines to ensure their entries will comply and be judged fairly.

#### S1. Hard Seltzer

**Overall Impression:** A highly carbonated, effervescent, clean tasting, soda like beverage. Generally fermented from sugar only, usually sucrose or sometimes dextrose, to create a clean seltzer base. Usually flavored with fruit purees, juice concentrates, or syrup flavorings. May also have additional herbs or spices added to complement the flavor. Meant to be consumed cold. Very refreshing and thirst quenching.

**Aroma:** Very clean, no aromas from fermentation should be present. Slight acidity. Aromas originating from flavorings added to the base after fermentation can add additional character but should not be used to hide flaws in the base seltzer.

**Appearance:** Color varies from colorless, to varying shades dependent on the type of flavorings used. Very clear. Very bubbly, soda like head that diminishes quickly.

**Mouthfeel:** Low to very low body. Very highly carbonated. Low to high carbonic bite on the tongue.

**Flavor:** Relatively neutral palate with a crisp dry finish. High carbonation enhances the acidity and gives a bite to the finish. Yeast or fermentation characteristics should be undetectable. Characteristics due to flavorings added will vary and should reflect the character of the addition. Similar to aroma, added flavoring should not be used to hide flaws in the base seltzer.

**Ingredients:** Hard Seltzer is made primarily with sugar, water and yeast. Additional flavorings, usually fruit purees, juice concentrates or flavor syrups can be added after fermentation. No hops are used in this style. Some minor adjustments to acidity can be made however the additives should not be readily discernable in flavor or aroma. Yeast nutrients may be used but should not be detected.

**Entry Instructions:** Entrants must specify the types of fruit, flavorings, or spices used, if any.

**Commercial Examples:** Truly, Whiteclaw, Bon & Viv, and Bud Light Seltzer