



ONLINE COURSE • 2026

# Hard Seltzer

A clean, dry sugar ferment turned into a light, fruity seltzer: base, yeast nutrition, clarity, flavour and the rules in India.

# Hard Seltzer.

A clean, dry sugar ferment turned into a light, fruity seltzer: base, yeast nutrition, clarity, flavour and the rules in India.

## 2 Weeks

4 live sessions, 2 hours each

## Sat-Sun

12:00 to 2:00 PM IST

## 20

Students per batch, at most

## ₹5,000

Course fee

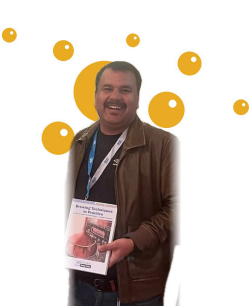
### Who it is for

- Brewers with spare tank space
- Founders looking at light, low-calorie drinks
- Homebrewers who want a clean ferment to practise on

### What you walk away with

- Build a sugar base and feed the yeast properly
- Run a clean, neutral fermentation without sulphur or off-flavours
- Clarify, flavour and balance the finished seltzer
- Know how seltzer is classed and taxed. It varies by state

### WHO TEACHES IT



#### Rahul Baliyan

Instructor. Brewing Science  
Instructor · Delhi & North India



#### Chatty Girija

Point of contact. Beer Podcaster  
· Creative Strategist

## SYLLABUS

# Week by week.

2 weeks. Two live sessions every weekend and one assignment a week.

| Week   | Focus                 | Topics                                                                                                                                                                                                       | Assignment                                                 |
|--------|-----------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------|
| Week 1 | Base and fermentation | Cane sugar or dextrose as the base; Why a sugar wash starves yeast, and how to add nutrient in stages; Yeast choice, temperature and pH for a clean ferment; Sulphur and other faults, and how to avoid them | Plan a fermentation schedule with your nutrient additions. |
| Week 2 | Finish and the rules  | Clarity: settling, fining and filtration; Flavour, acid and a touch of sweetness; Carbonation and canning; How seltzer is classed and taxed in India, which varies by state                                  | Design a flavour range of three seltzers from one base.    |

## HOW IT RUNS

# Format, terms and how to enrol.

1. **Schedule.** Live on Saturdays and Sundays, 12:00 PM to 2:00 PM IST. Timings may shift by mutual agreement with the cohort.
2. **Batch size.** Maximum 20 students, so every question gets answered.
3. **Included.** Session recordings, presentation decks, weekly assignments and the learning kit.
4. **Certificate.** Certificate of Completion once every assignment is in and you have attended at least 80% of live sessions.
5. **Beyond the screen.** Recommended microbrewery visits, so you see the kit you are studying.
6. **Fees.** Paid in full at sign-up. No discounts apply, and a package of courses cannot be changed once confirmed.
7. **Refunds.** Read the refund policy at [craftbeerschool.in/refund.html](https://craftbeerschool.in/refund.html) before you pay.

Course fee per student

**₹5,000**

Enrol at [craftbeerschool.in/hard-seltzer-course.html](https://craftbeerschool.in/hard-seltzer-course.html) or ask us on WhatsApp. Cohorts cap at 20 students.

### WEBSITE

[craftbeerschool.in](https://craftbeerschool.in)

### WHATSAPP AND PHONE

+91 98209 25347

### EMAIL

[chatty@cheerschattyventures.com](mailto:chatty@cheerschattyventures.com)

### CLASSES

Online

Fees and dates are correct at the time of printing and may change; the website has the latest. Drink responsibly.