

PLAYING WITH TRADITION RELOAD HOPSTEINER HOPOILS – TYPE ESSENTIAL

| TECHNICAL SUPPORT |

TYPE ESSENTIAL

are used before or during filtration and replace late hop additions in the brewhouse.

A typical "late hop" and/or "dry hop" aroma is the result. Soluble aroma substances are enriched and hop aroma substances are reduced for the special character of a variety.

The yield is excellent and the hop aroma is floral, spicy, citrusy and fruity – without bitter substances.

VARIETY SPECIFIC

Fruity • Citrusy • Spicy • Floral • Sugarlike • Miscellaneous

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LATE & DRY HOP AROMA



APPLICATION

Addition into the storage tank, ideally before the last filtration step



HIGHLIGHT

Enriched fractions of beer soluble aroma compounds of a specific hop variety.



DOSAGE OF THE STANDARD DILUTION

1 - 40 ml/hl

PRODUCT ADVANTAGES OF HOP OILS

- No application of solid plant material, therefore less beer loss
- Reduction of hop dosage towards the end of boiling / whirlpool or during dry hopping
- Unlimited flexibility in the brewing process, especially in high-gravity brewing
- Reduction of the carbon footprint
- High yields due to excellent solubility of aroma components.

To learn more about hop oils, go to our homepage hopoils.com or contact us directly by email at info@hopsteiner.de.

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