



HopBurst – recommended usage

HopBurst

Description: By replicating traditional brewing methods, aromas are naturally captured from the named variety to provide a 100% soluble concentrated burst of hop aroma. Bespoke blends are also available to protect the origin of the ingredients should the brewer desire.

Benefits: Burst of named hop aroma in your beer
Accuracy of dosing ensures consistency
Removes the need to clean out hop pellets or leaf
No clogging of the dip tube
100% soluble
Ease of addition
Can provide extra flavour and mouthfeel

Recommended additions:

Best used post fermentation to complement traditional dry hopping techniques. 100% soluble with zero haze addition.

Bright beer tank – add to a moving beer stream to aid infusion

Bottle – first add beer to bottle, then add pre-determined dosage of HopBurst to bottle. Cap and invert several times. Chill for 24 hours to ensure infusion.

Keg / Cask – add either when filling or post fill. Seal and invert to aid mixing and chill to required drinking temperature for 24 hours.

Dosing amount: 5 – 40 ml / HL of beer. Volume to be used is dependent on the strength of intensity required as well as the beer style the HopBurst is being added to. Small scale trials are recommended to determine dosage rates.

Utilisation: Up to 100% is achievable

NB Brewery trials are always recommended to determine dosage requirements