

I'm a Homebrewer How would I use Hopzoil?



Testing Methods:

Toothpick Test:

Great for sensory evaluation to choose the variety you like best

1. Dip 1/2" of a clean, wooden toothpick into the Hopzoil sample.
2. Swish it through your beverage (3-5 oz).
3. Let it sit for at least a minute before testing.

Use a clean glass and toothpick between tests to maintain sensory purity. Start with a palate check of your plain beverage to get a sensory baseline. Smell and taste the beverage as you test and note the sensory change. Adjust your testing by using less or more of the sample.

EASY How-To:

- After brewing, transfer to sanitized fermentation device
- Ferment traditionally (avoid pressure fermentation)
- Hopzoil should always be mixed well into 8-12 oz. of your brew (or water) before dosing your beverage. This ensures that the Hopzoil will be dispersed thoroughly into your brew.
- Before carbonation, start by adding 0.5ml* of hopzoil to a standard 5 gallon homebrew.
(*Some homebrewers may add a bit more or a bit less, but .5ml is a good place to start. You may also refer to the Technical Dosing Information (at right) for scaled down commercial dosing recommendations.)
- Carbonate and serve (or bottle).
- Additional Hopzoil can be added to taste, even after force carbonation. Dosing Hopzoil after carbonation MAY have a slight effect on head retention, but it should be minimal.

Dropper Test:

More accurate dosing, great for developing dosing rates:

To test the different varieties, fill a vessel with 1 Liter of a plain beverage (any light beer or even water will work). Add 1-2 drops per liter to test variety and dosing rates.

🔴 1 drop in 1 L of liquid represents a dosing rate of 5 ml/BBL

🔴 2 drops in 1 L of liquid represents a dosing rate of 10 ml/BBL

Once dosed and mixed thoroughly, let sit for at least a minute before testing. **BEFORE YOU START**, do a palate check of your plain beverage/beer to get a sensory baseline before you do a test dose.

Technical Dosing Information

Based on a 5 gallon batch dry-hopped at a rate of 2.5 oz of hop pellets per batch:

Hopzoil is a "liquid dry-hopping" and should be used only on the cold side of brewing. Add the Hopzoil when you would normally add your pellets for dry hopping; **AFTER** fermentation, **BEFORE** carbonation. You can do a full replacement of pellets or a partial replacement, suggest dosing rates are:

- **Partial replacement of pellets:** Use .8 ml/batch (~ 19 drops)
- **Full replacement of pellets:** Use 1.6 ml/batch (~ 38 drops)

Remember, these dosing rates are based on a dry hop rate of 2.5 oz. of hop pellets per 5 gallon batch. Once the Hopzoil is dosed, mix thoroughly and carbonate. If you are bottling your beer, we suggest waiting 24 hours after dosing to allow the flavors and aromas to fully bloom.

From Homebrewers to the largest scale brewing operation, the benefits of Hopzoil are the same:

- 5% to 30% of increase yield from dry hopping
- 3 to 5x additional shelf life
- Reduced hop creep and hop burn
- Add "fresh-hop" aroma and taste
- Reduce costs for dry hops compared to pellets

Questions? Contact Corny Keg!

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