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HopBurst – Dry Hop Aroma

General:

HopBurst are prepared from hop cones or T90 pellets by innovative extraction and distillation methods. They consist of hop oil components in a propylene glycol (PG) solution.

Characteristics:

HopBurst provides an easy method of adding intense hop aroma independent of any other product or process. Specifically, HopBurst gives a 'dry hop' aroma to beer that is characteristic of the specific variety of hops from which it is prepared. The product also enhances pleasant existing flavours and can mask some off-flavours in the beer.

Light stable: All products are free of α -acids and can be used with any beer packaging type.

Fully soluble: HopBurst utilisation is up to 100% as it is fully soluble.

Easy handling: Provided as a standardised solution for dosing into bright beer.

Natural: 100% derived from hops by physical processes.

Product development: The products can be used to differentiate from a single wort stream or to add layers of aroma and flavour to an existing product.

Product Specifications:

Description: water white solution, can be hazy

Odour: characteristic of variety

Specific gravity (20°C) 1.030 – 1.040

Flash point: >90°C (194°F)

Product use:

HopBurst are fully soluble in beer and are intended for addition to fined or filtered beers. They can be dosed into finished beer without the need for subsequent filtration, with gentle mixing required for maximum effect. Regardless if the beer is intended to be kegged, bottled or filled into casks, the optimum way of dosing HopBurst products is in-line dosing into the beer stream on transfer to the bright beer tank or racking vessel.

HopBurst can also be added direct into finishing vessel prior to transferring the beer, where the transfer should ensure the product is mixed. For dosing direct to casks, we



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recommend doing so either during the racking process or into the full cask. HopBurst should be added separately from cask finings.

Product Development:

Trials are recommended to determine the concentration required to give your required aroma and flavour effect. The rate of initial dosing should be 10ml/hl of the HopBurst. This can be dosed to a bottle of beer using a pipette at a rate of 0.1 μ L/ml bottle volume (i.e for a 330 ml bottle dose 33 μ l). Chill the beer to normal drinking temperature. Add the required volume of HopBurst into the beer. Re-close the bottle, inverting to mix and then chill for minimum 2 hours before tasting.

Dose rate: Typical dose rates start at 5 – 40 ml/hl (0.05 – 0.4 ml/l). Depending on the base beer style and on the effect you want to achieve the dose rate can be altered within this range. In the USA, however, triple hopped IPA beers are using up to 100 ml/hl!

Calculation example for a barrel or cask -

1 UK barrel = 36 gallon = 288 pints = 163 litres; at 10ml per hl dose rate this gives an addition of 16.5 ml per barrel

9 gallon cask = 72 pints = approx. 41 litres; at 10 ml per hl dose rate this gives an addition of 4 ml per cask

Packaging:

Standard packaging for HopBurst is a 1 litre or a 5 litre aluminium flask, or 20lt steel lacquered drums.

Storage and shelf life:

HopBurst are stable in unopened containers for at least 12 months in the packaging supplied and should be stored at 5 - 25°C

Regulatory

HopBurst qualify for natural status with regard to their flavouring properties. In the European Union they may be classified as natural hop flavouring or hop extract according to the flavouring legislation (1334/2008EC). In the USA, HopBurst is classified as a natural extractive, since essential oils, oleoresins and natural extractives (including distillates) from hops are GRAS for their intended use (21.C.F.R. § 582.20)