



TNS Recommended Usage of Products

HopInspiration Range

HopShot

late hopping

Add individual beer characteristics such as spicy, floral, herbal and woody

HopSensation

late & dry hopping

Unique combinations of hops to create exciting new beer recipes

HopBurst

dry hopping

Add a layer of hop aroma complexity from our core range or your own blend

Benefits

- ✓ Accurate dosing provides consistent aroma, flavour and mouthfeel effects
- ✓ 100% Soluble
- ✓ 100% Utilisation
- ✓ Removes the need to clean out hop pellets or leaf
- ✓ No clogging of dip tube
- ✓ Ease of addition
- ✓ Reduced transportation and storage costs
- ✓ 12 month shelf life

Recommended Points of Addition

For best results use post fermentation to complement traditional brewing techniques:

Bright beer tank – a moving beer stream will aid infusion

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

Bottle – add beer to bottle, add pre-determined dosage to bottle Cap and invert several times. Chill for 24 hours before drinking

Dose Rates

Recommended starting dose rate is **15gms / HL** of beer. A range of 5 – 40gms / HL can be used depending on the beer style and the intensity required. Small scale brewery trials are always advised to determine dosage rate