

HOPFLOW



OVERVIEW

- **HopFlow** is a user friendly form of CO₂ hop extract, produced through the extraction of hop pellets with food-grade carbon dioxide. **HopFlow** is a free flowing extract containing alpha acids, beta acids and hop essential oils.
- **HopFlow** can be used in the brewing process to partially or entirely replace leaf hops or hop pellets.
- **HopFlow** allows brewers a quick and easy way to add hop extract to the kettle without the needed step of heating, just pour out what you need.

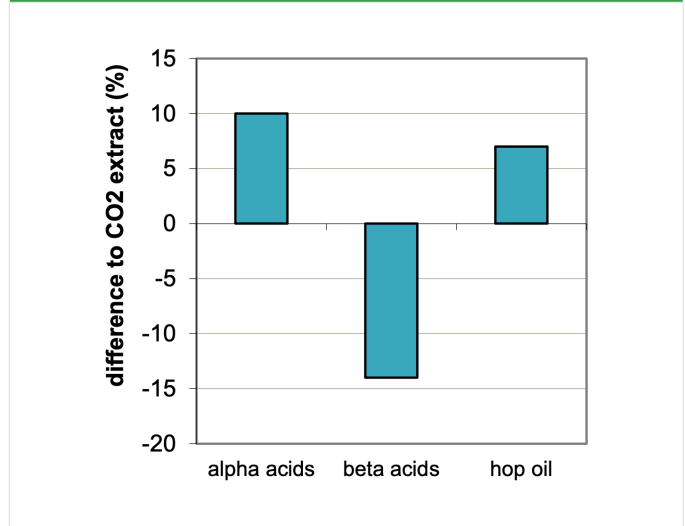


PROPERTIES	
APPEARANCE	Gold amber brown flowable syrup which becomes more mobile on warming.
UTILISATION	If HopFlow is boiled for at least 50 minutes, a utilisation between 32 - 38% can be achieved. Actual utilisation will vary from brewery to brewery depending on process conditions.
FLAVOUR	The flavour characteristics of the original hops are maintained. Early addition of HopFlow during wort boiling provides bitterness while late addition imparts some hop character due to the retention of some hop oils in the wort.
CHEMICAL RESIDUES	Nitrates and heavy metals are almost completely eliminated in HopFlow . In addition, pesticide residues are largely removed by the CO ₂ extraction process.
QUALITY	All Ellerslie Australia products are processed in facilities which fulfill internationally recognised quality standards.
PACKAGING	<p>HopFlow can be packaged in cans, pails and drums according to customer requirements:</p> <p>Cans: 0.5 to 4kg (USA) 0.5 to 4.2kg (Germany)</p> <p>Pails: 3 to 20kg (USA only)</p> <p>Plastic containers: 5kg (USA only)</p> <p>Drums: 50 and 200kg</p>

QUICK SPECS	
DESCRIPTION:	Golden amber brown hop extract, flowable at room temperature
ALPHA ACIDS*:	65 - 75%
BETA ACIDS*:	< 5%
ISO-ALPHA ACIDS:	< 2.0%
HOP OIL*	12 - 18ml/100g
VISCOSITY*:	300 - 500 mPas at 20°C (68°F)
DENSITY:	0.9 - 1.0 g/ml at 20°C (68°F)

*dependent on variety and crop year

DIFFERENCE BETWEEN CO₂ EXTRACT AND HOPFLOW



ELLERSLIE HOP ESTATE PTY LTD

EHE.COM.AU

VIC (HEAD OFFICE)

- ☎ +61 (0) 3 9872 6811
- 📍 17 Redland Drive, Mitcham, Victoria, Australia, 3132

WA

- ☎ +61 (0) 8 9395 7399
- 📍 2/32 Horus Bend, Bibra Lake Western Australia, 6163

MYRRHEE

- ☎ +61 (0) 3 5729 7611
- 📍 113 Upper Fifteen Mile Creek Road, Myrrhee Victoria, Australia, 3732

ABN: 99 004 272 922

HOPFLOW



PRODUCT USE

HopFlow is typically added into the kettle as a complete or partial replacement for leaf hops or pellets.

DOSAGE

Addition to the kettle is based on the alpha acid content of the extract and an assumed utilisation of 35%. Actual utilisation will vary from brewery to brewery depending on plant and conditions.

ADDITION

For the best utilisation **HopFlow** should be added early in wort boiling. However, owing to likely losses caused by protein precipitation, the product is best added 10 minutes after the start of boiling.

STORAGE

HopFlow should be stored in sealed containers at <10°C (50°F). Use opened containers as soon as possible within 3-4 weeks.

BEST BEFORE DATE

HopFlow is stable for four years from the date it was produced / packaged if stored under the recommended conditions.

SAFETY

HopFlow is a natural substance and may be safely handled using routine precautions to avoid contact with skin and particularly eyes. If **HopFlow** gets into the eyes, flush with copious amounts of water until clear and seek medical attention.

For full safety information, please refer to the relevant Ellerslie Australia safety data sheet.

ANALYTICAL METHODS

CONCENTRATION OF BITTER SUBSTANCES

Alpha and beta acids can be measured using the following methods:

- HPLC according to Analytica-EBC 7.7 or ASBC Hops-14 with the current ICE standard
- Spectrophotometric method according to ASBC Hops-8 (I)

The lead conductance value can be measured using the following methods:

- Analytica-EBC 7.6
- ASBC Hops-8 (II)

CONCENTRATIONS OF HOP OIL

The hop oil concentration can be measured using the following methods:

- Analytica-EBC 7.10
- ASBC Hops-13

TECH SUPPORT

We are pleased to offer assistance and advice on the full range of Ellerslie Australia products:

- Copies of all procedures relevant analytical procedures
- Safety Data Sheets (SDS)
- Assistance with pilot or full-scale brewing trials
- Special analytical services

Disclaimer: The information provided in this document is believed to be correct and valid. However, Ellerslie Australia does not guarantee that the information provided here is complete or accurate and thus assumes no liability for any consequences resulting from its application.

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