

GENERAL HOP OIL

An almost colourless, clear liquid, containing the complete range of hop essential oils.



OVERVIEW

The use of hop oils provides significant advantages with regard to achieving a consistent hop aroma in beer.

There are 3 types of hop oils available: Type Dry, Type Noble and Type Noble Plus with the Type Dry product having the added benefit that it can be produced from specific hop varieties. Our hop oils are produced by distillation and a subsequent fractionation by CO₂.

Basically, they can be distinguished by their concentration of the main components in the 3 types of hop oils.

TYPE DRY		TYPE NOBLE		TYPE NOBLE PLUS	
MYRCENE	55 - 75% (depending on variety)	LINALOOL	8 - 15% Specific ratios	LINALOOL	15 - 25% Specific ratios
HUMULENE	8 - 15% (depending on variety)		Linalool / Myrcene: > 0.5		Linalool / Myrcene: > 5
CARYOPHYLLENE	5 - 10% (depending on variety)		Linalool / Caryophyllene: > 4		Linalool / Caryophyllene: > 30
			Linalool / Humulene: > 1		Linalool / Humulene: > 15
			Linalool / Farnesene: > 10		Linalool / Farnesene: > 25

FLAVOUR				
TIME OF ADDITION	QUANTITY	TYPE DRY	TYPE NOBLE	TYPE NOBLE PLUS
BREW KETTLE/WHIRLPOOL	3.0 - 5.0g/hr	Traditional hoppy character		(Less spicy compared to Type Noble)
PRIOR TO FERMENTATION	0.5 - 2.0g/hr	Clean dry hoppy flavour		
POST FERMENTATION	0.05 - 0.2g/hr	Typical dry hoppy flavour, strong herbal notes		
POST FERMENTATION	Up to 20ug/l	Mainly hoppy, a bit herbal		
	Up to 60ug/l	Mild hoppy, herbal and flowery		
	Up to 100ug/l	Hoppy, herbal and flowery		
POST FERMENTATION	Up to 20ug/l	Mild hoppy character		
	Up to 60ug/l	Hoppy and flowery		
	Up to 100ug/l	Flowery, fruity and bit citrus		



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