

HOPESSOIL-HAL®

HOPESSOIL-HAL is a dispersion of Hallertau hop essential oils in ethanol 96% v/v. This product can be used after fermentation just before final filtration. HOPESSOIL-HAL is an ideal way to adjust beer hop flavour to the desired value at the end of the process. The benefits of the use of HOPESSOIL-HAL are high flexibility in the adjusting of hop flavours.

BENEFITS

- control of "Dry Hop" aroma and flavour character in beer after fermentation
- improving of hop flavours perception

ADDITION

The recommended addition point is at any point between the end of fermentation and the final filtration

USE RATE

1-2 ml of HOPESSOIL-HAL per liter of beer depending on the desired hop aroma

STORAGE

We recommend storage in full, tightly sealed containers at 0-5°C in a dark place (drums of HOPESSOIL-HAL should not be exposed to direct sunlight)

FOOD GRADE

This product complies with FDA recommended specifications for food ingredients. Certificates of analysis are provided with each delivery

Our technical advice on the uses of our materials is given without obligation. The buyer is responsible for the application and processing of our products, and he is also liable for observing any third party rights.
