HOP WATER

## Eliminate the need for hop pellets and get a "brighter" sensory profile with **Hopzoil**®.

Hop Water is simply water infused with hops. It is traditionally carbonated to give it the "sparkling" aspect, but sometimes it is simply a non-carbonated, flat, tea-like drink. This fast-growing beverage type differs from nonalcoholic beer, as it does not involve fermentation, but it's not your average seltzer, either.

While creating hop water is far less intense and time consuming than brewing beer, the use of hop pellets and/or hop cones can still take time. Like dry-hopping, the hops are added to the uncarbonated water and allowed to "steep" for an amount of time; one day, two days . . . whatever the case may be. Then, all of the biomass needs to be filtered out before carbonation can take place.

Using Hopzoil instead of hop pellets/cones can make your recipe and process go faster, without needing any filtration or other inefficiencies.

- Over 20 different Hopzoil varieties and blends for different hop sensory profiles
- Incorporate other flavors in addition to hops (i.e. fruit extract, citric acid and/or sweeteners).
- Reduce waste, increase yield
- Package (or tap) next day.



## How to use Hopzoil to create your distinct Hop Water:

- Narrow down your preferred Hopzoil variety.
  We recommend using the MAJIK (clear) water-soluble Hopzoil format, which comes in over 20 varieties and blends.
- Start with one liter of plain water (have several of these lined up and available). If you plan to add a sweetener or citric acid, it's a good idea to add this to your base water.
- A good starting point is approx. 300 μl of Hopzoil per Liter of water (30 mL per BBL).
- Use that dosing volume as a control, increase or decrease dosing at a rate of 5 µl until you achieve the flavor profile that you are looking for. Mix or

agitate after dosing.

- After test dosing and agitation, let sit for at least five minutes as the flavor will "bloom". Usually, the "bloom" is about 90% complete after an hour, fully bloomed in 24 hours.
- Scale up! Your small batch-testing is easy to scale to a full commercial batch. Package and serve.

