



Totally Natural Solutions®  
aromas & flavours to inspire

## Hop Bittering – Be Inspired!

The HopAlpha® Range provides easy to add, standardised BITTERING extracts from hop pellets. A range of bitterness intensities and flavour profiles can be used for kettle and post fermentation additions. Benefits of the range include light stable bittering and also foam head retention.

### What is HopAlpha?

- A range of alpha acid extracts, produced from CO<sub>2</sub> extract of hop
- Independent bitterness additions, no hop aroma, nitrates or polyphenols
- Offers increased utilisation in the brewing process
- Standardised iso alpha acid extracts offer reproducible IBU additions
- HopAlpha® Rho, Tetra and Hexa offer light stability, allowing packing in clear glass
- HopAlpha® Tetra and Hexa offer foam head retention
- Used as a replacement for normal or late added kettle additions



HopAlpha®	Description	Conc. (HPLC)	Sensory Bitterness	"light stable"	Addition Point	Foam Enhancement
CO <sub>2</sub> Extract	Dosed to the kettle from cans at the start of boiling as the alpha acids require to be isomerised during this process.	40%	100%	No	Kettle	None
IKE	CO <sub>2</sub> extract of hops with the α-acids already isomerised, improving their utilisation. Contains beta acids and hop oils giving further hop character.	30%	100%	No	Kettle	None
Iso 30%	Replaces bittering hops in the kettle. Added post fermentation and provides a standardised solution of readily soluble bittering.	30%	100%	No	Post Fermentation	None
Rho 30%	Standardised solution of reduced ( <i>rho</i> ) iso-α-acids, providing the brewer with a soft perceived bittering. The main benefit of rho is light stability, allowing beer to be packed in clear glass bottles.	30%	70%	Yes	Post Fermentation	None
Tetra 9%	An amber coloured, aqueous solution that enhances beer foam whilst providing light stability when used in the absence of α and iso-α-acids.	9%	100 - 170%	Yes	Post Fermentation	High
Hexa	Used for light-stable hopping in beers. Improves beer foam stand and cling. Imparts a clean and smooth bitterness and is especially effective when used to develop low bitterness units (BU) beers.	10%	100 - 130%	Yes	Post Fermentation	High