

WetHop – Fresh, Green Hop Aroma Year Round!

General Information

- ideal for brewing craft beers
- imparts an authentic wet hop aroma to beer
- gives beer a pleasant, rounded bitterness
- high hop oil content for unparalleled aroma
- kettle or whirlpool additions, or in any dry hopping application
- available as Herkules, Cascade, Mandarina Bavaria, Perle, Polaris, Spalter Select
- unique patented process

Advantages

- genuine wet hop aroma, regardless of season
- sterile product – no risk of contamination as with conventional products
- maximum yield – hops do not float to the top of the tank
- intact lupulin glands
- long shelf life – 18 months if stored at 4–10 °C

Hop Additions with WetHop

- | | |
|---|--|
| • during the boil* | 100 g pellets (type 90) → 130 g WetHop |
| • 10 min (prior to the end of the boil) | 100 g pellets (type 90) → 100 g WetHop |
| • in the whirlpool (for a classic hop aroma note) | 100 g pellets (type 90) → 100 g WetHop |
| • dry hopping (for a more intense hop aroma) | 100 g pellets (type 90) → 100 g WetHop |

*kettle addition possible, but with a greater loss than additions later in the process

Note: These figures are only intended to serve as a general guide – the final amount of bittering units will depend on individual brewhouse yield and the style of beer.

Product Specifications

Description:	moist, coarsely milled hop cones
Color:	green, ranges from light to dark green depending on variety
Alpha acids:	0.7 %–5.8 %
Beta acids:	1.0 %–2.3 %
Iso-alpha acids:	0.2 %–1.1 %
Hop oils:	0.2 %–1.8 %
Moisture:	approx. 75 %

All percentages based on 100 g of WetHop.

WetHOP products are sold and distributed by its affiliate company Hopfen-Kontor GmbH. Visit our website at www.hopfenkontor.de.