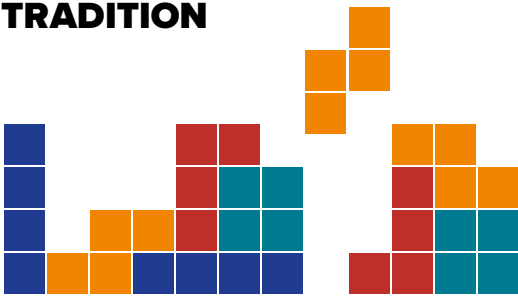


HOPSTEINER HOP OILS

| INNOVATION & RESEARCH |

Research and development are in our DNA. We think of hops holistically and challenge tried and tested methods in order to create something new. Our hop oils impart aroma, thereby simplifying the brewing process and naturally influencing the beer flavor.

PLAYING WITH TRADITION



ADVANTAGES OF HOP OILS

- No application of solid plant material, therefore less beer loss
- No input of nitrates or microbes
- Reduction of hop dosage towards the end of boiling / whirlpool or during dry hopping
- Unlimited flexibility in the brewing process, especially in high-gravity brewing
- Reduction of the carbon footprint
- High yields due to excellent solubility of aroma components.

Simon H. Steiner, Hopfen, GmbH
S.S. Steiner, Inc.

Newsletter, November 2022

TYPE NOBLE

Specially developed for use before or during filtration and replace late hop additions in the brewhouse. The result is a "late hop aroma".



TYPE DRY

Usually added during fermentation and provide a typical "dry hopping aroma". Compared to conventional dry hopping with pellets, a better yield of aroma substances can be achieved.



TYPE ESSENTIAL

Used before or during filtration and replace late hop additions in the brewhouse - a typical "late hop" and/or "dry hop" aroma is the result.



TYPE HOPTANICAL

Used before or during filtration and combines hop and plant aromas. The result is a diversification that knows no bounds and ranges from fruity to herbal.



Order yours at www.hopoils.com

**Hopsteiner**[®]

COMMITTED TO THE BREWER