

W I L L A M E T T E V A L L E Y H O P S

BREWING SOLUTIONS HANDBOOK



• **VARIETIES PORTFOLIO**

• **ADVANCED PRODUCTS**

• **BREWING SPICES & TEAS**

willamettevalleyhops.com



Willamette Valley Hops, LLC
Saint Paul, Oregon

AN EXTENSIVE PORTFOLIO OF THE WORLD'S FINEST HOP VARIETIES.

Willamette Valley Hops offers an extensive portfolio of the finest hops from around the world.

We believe in building our business around relationships with farmers, supply chain partners and ultimately you - the brewer. We are part of the largest supply chain in the industry and it shows in the quality of our product. If you are looking for a variety not listed here, contact your Territory Manager - we may be able to help.

Our Territory Managers are at your service and backed up by our own Hop Product Technical Specialist, Paul M. Allard.



UNITED STATES

Adeena™
Amarillo® VGXP01 c.v.
Azacca™
Bru-1™
Cascade
Cashmere
Centennial
Chinook
Citra®
Cluster
Columbus
Comet
Crystal
Ekuanot®
El Dorado®
Galena
Glacier
Golding
HBC 472
HBC 522



UNITED STATES

HBC 586
HBC 630
HBC 638
HBC 1019
Idaho 7™
Idaho Gem™
Liberty
Loral™
McKenzie
Millenium
Mosaic®
Mt. Hood
Nugget
Pahto™
Sabro®
Sterling
Strata®
Summit™
Talus®
Warrior®
Willamette



GERMANY

Ariana
Callista
Hallertau Blanc
Hallertau Mittlefrüh
Hallertau Perle
Hallertau Tettang
Herkules
Hersbrucker
Hüll Melon
Magnum
Mandarina Bavaria
Merkur



GERMANY

Monroe™
Northern Brewer
Relax™
Saphir
Spalter
Spalter Select



AUSTRALIA

Eclipse°
Ella™
Enigma™
Galaxy°
Topaz™
Vic Secret™



NEW ZEALAND

Motueka™
Nelson-Sauvin™
Pacifica™
Rakau™
Riwaka™
NZ Taiheke



CZ • SI

Czech Saaz - CZ
Savinjski - SI
Styrian Golding Celiea - SI



FRANCE

Aramis
Barbe Rouge
Brewer's Gold
French Fuggle
Mistral
Strisselspalt
Triskel

HOP CREATIONS/BLENDS

Aloha®
T'N'T®

ADVANCED



PRODUCTS

BOOST YIELD AND INCREASE PROFITS.

In addition to an extensive hop portfolio, Willamette Valley Hops offers a full line of Advanced Products designed to increase efficiency, resulting in more beer at the end of the brewing process. What's more, we back up our products with full technical brewing support from our Hop Product Technical Specialist, Paul M. Allard.

We believe customer service doesn't end with the sale. We are happy to work with you on return on investment calculations, dosing and even recipes. We offer more than products. We offer brewing solutions. Contact your Territory Manager today to see how we can help!

SPECTRUM

NEXT GENERATION LIQUID DRY HOPPING.

Spectrum is a flowable, 100% hop-derived product that's fully dispersible in cold-side applications for great flavor, efficiency and less beer loss.

Available in Citra® HBC 394 c.v. and Mosaic® HBC 369 c.v.

LUPOMAX™

LUPOMAX™ is a highly consistent, concentrated lupulin pellet designed to deliver optimized hop flavor.

Available varieties include: Amarillo® VGXP01 c.v., Ariana, Azacca® ADHA 483 c.v., BRU-1™, Callista, Cascade, Cashmere, Centennial, Chinook, Citra® HBC 394 c.v., Columbus, Ekuanot® HBC 366 c.v., El Dorado®, HBC 586 c.v., Hull Melon, Idaho 7™, Mosaic® HBC 369 c.v., Saaz, Sabro® HBC 438 c.v., and Talus® HBC 692 c.v.

Application: Wherever pellets are used.



INCOGNITO® is a 100% all-natural hop product crafted to deliver highly concentrated flavor while maximizing brewing efficiency and reducing process loss. Available varieties include: Centennial, Chinook, Citra®, Ekuanot®, El Dorado®, Mosaic®, Sabro™ and HBC 472 c.v.

Application: Whirlpool

FLEX®

Flex® is a beer bittering hop product that provides improved brewhouse efficiency and flexibility. FLEX® is designed to reduce wort losses and provide the clean bittering you need for your beer in a convenient, easy to use form.

Application: Hot side

Tetrahop Gold®

Tetrahop Gold® enhances beer foam when used as a post-fermentation replacement for a part of the normal bittering and can be used for lightstable hopping in beers that will be exposed to light.

Hopaid® Antifoam

HopAid® Antifoam is used during fermentation to prevent excessive foam formation. It can be used for top and bottom fermented beers in all kinds of fermenters.

Lipohop K (Kettle)

Lipohop K™ is used in the kettle to prevent excessive foam formation by reducing surface tension. It can be used in any type of kettle configuration.

Isohop®

Isohop® is used to replace kettle bittering hops to improve hop utilisation or to adjust bitterness in beers that may have been under-hopped in the kettle.

Redihop®

Redihop® gives protection from light-struck flavor when used as a sole source of hop-derived bittering or in conjunction with other reduced hop products.

Hexahop Gold®

Hexahop Gold® improves foam stand and cling and can be used for lightstable hopping in beers that will be exposed to light. Also imparts a soft bitterness.

CO² Extract

CO₂ Hop Extract offers the brewer a concentrated hop product that can provide added efficiency and flexibility in the brew house.

Questions?

For questions about any of our Advanced Products, contact our Hop Product Technical Specialist.



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INFUSE WITH SPICES AND TEAS FOR YOUR NEXT EPIC BREWING ADVENTURE!

The simplicity of combining herbs and tea during the brewing process offers brewmasters an endless array of flavor combinations to enhance the subtle nuances and flavor profiles of their brews.

Tea remains one of the most popular and versatile infusions. It has a wide range of unique floral and herbal aspects that innately complement a range of hop varieties. The flavour range varies by variety to include a breadth of flavors; citrus and floral, robust, bitter, sweet, fruity, roasted and woody.





**Black Tea: Kenyan
(Fannings)**



**Green Tea
(Fannings)**



**Chai Spices
(Fine cut)**



**Hibiscus
(Fine cut)**



**Chamomile
(Fine cut)**



**Lemon Peel
(Fine cut)**



**Cinnamon
(Fine cut)**



**Lemongrass
(Fine cut)**



**Coriander Seed
(Whole)**



**Orange Peel
(Fine cut)**



**Earl Grey Black Tea
(Fannings)**



**Rosehips
(Fine cut)**



**Ginger Root
(Fine cut)**



**Sangria Herbal Blend
(Fine cut)**

Recommended dosing: 2.0 - 2.4 lbs / Barrel

**Custom blends available on request.
Contact your Territory Manager to order.**



We are located in Oregon, in the heart of the Willamette Valley.
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★ ST. PAUL, OREGON

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