

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

CUSTOMER SERVICE IS OUR SPECIALTY.

We believe in building our business around relationships.

As a customer, you can rest assured that a real person will be in charge of your order from the time of placement to the delivery of the products. Do you have questions or concerns? Give us a call or shoot us an email and we'll get right back to you. Guaranteed.

We are part of the largest supply chain in the industry and it shows in the quality of our products. But great product is just one of many things that set us apart. Here are some of the benefits we offer to our brewing partners:

- **Expedited Shipping:**
Most orders ship within 24-48 hours. Need it sooner? We work with our customers and carriers to do our best to make sure you get the products you need, when you need them.

- **No contract minimums.**
- **Brewing Technical Expert on staff and at your service to help with ROI calculations, dosing and even recipe recommendations.**
- **Free storage for 12 months on all contracts.**
- **Extensive portfolio of over 80 hop varieties from around the world.**
- **Regular contract balance reports delivered to your inbox.**
- **Free samples of any variety in our portfolio on request.**
- **Territory Manager available in your US time zone.**
- **Lot selection available with quantity minimums.**

Contact your Territory Manager today. We are at your service.

A WORLD OF FLAVORS

We are proud to offer an extensive portfolio of hop flavors from around the world.



UNITED STATES

Adeena™	Comet	HBC 638	Mt. Hood
Amarillo®	Crystal	HBC 682	Nugget
Azacca™	Ekuanot®	HBC 1019	Sabro®
Bru-1™	El Dorado®	HBC 1134	Sterling
Cascade	Galena	Idaho 7™	Strata®
Cashmere	Glacier	Idaho Gem™	Summit™
Centennial	Golding	Liberty	Talus®
Chinook	HBC 472	Loral™	Vista™
Citra®	HBC 522	McKenzie™	Warrior®
Cluster	HBC 586	Millenium	Willamette
Columbus	HBC 630	Mosaic®	



GERMANY

Ariana	Hall. Tettngang	Mandarina Bavaria	Saphir
Callista	Herkules	Merkur	Spalter
Hall. Blanc	Hersbrucker	Monroe™	Spalter Select
Hall. Mittlefrüh	Hüll Melon	Northern Brewer	
Hall. Perle	Magnum	Relax™	



AUSTRALIA

Eclipse[®]
Ella™

Enigma™
Galaxy[®]

Topaz™

Vic Secret™



NEW ZEALAND

Motueka™
Nelson-Sauvin™

NZ Cascade™
Pacifica™

Rakau™

Riwaka™



FRANCE

Aramis
Barbe Rouge

Brewer's Gold
French Fuggle

Mistral
Strisselspalt

Triskel



CZ • SI

Czech Saaz - CZ

Savinjski - SI

Styrian Golding Celiea - SI

HOP CREATIONS/BLENDS

Aloha[®]

T'N'T[®]

Scan the QR code
or visit
willamettevalleyhops.com
to view our most
current Spot/Contract list



ADVANCED



PRODUCTS

**BOOST YIELD AND INCREASE PROFITS WITH OUR
LINE OF ADVANCED BREWING PRODUCTS.**



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!



HopHaze™

GREAT HAZE STABILITY AND FLEXIBILITY FROM 100% HOPS.

HopHaze™ is an innovative brewing solution that's flavorless, odorless, and completely hop-derived. Incredibly easy to dose, HopHaze™ lets you achieve the exact level of haze you want—and remains stable for the life of your beer.

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., Eclipse®, Galaxy® and Mosaic® HBC 369 c.v.

LUPO MAX™



LUPOMAX™ is a highly consistent, concentrated lupulin pellet designed to deliver optimized hop flavor. Available varieties include: Amarillo® VGXP01 c.v., Azacca® ADHA 483 c.v., BRU-1™, Cascade, Cashmere, Centennial, Chinook, Citra® HBC 394 c.v., Columbus, Ekuanot® HBC 366 c.v., El Dorado®, HBC 586 c.v., Idaho 7™, Mosaic® HBC 369 c.v., Sabro® HBC 438 c.v., and Talus® HBC 692 c.v. Application: Wherever pellets are used.



INCOGNITO®



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.

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.

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, Paul M. Allard: m 207.807.7074 (Maine)
e paul.allard@wvhops.com



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.
18711 French Prairie Rd NE • St. Paul, OR 97137

A map of the state of Oregon is shown within a circular frame. A white star is placed on the western coast of the state, with the text "ST. PAUL, OREGON" next to it.

★ ST. PAUL, OREGON

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