

HOP OIL (THIN FILM)



OVERVIEW

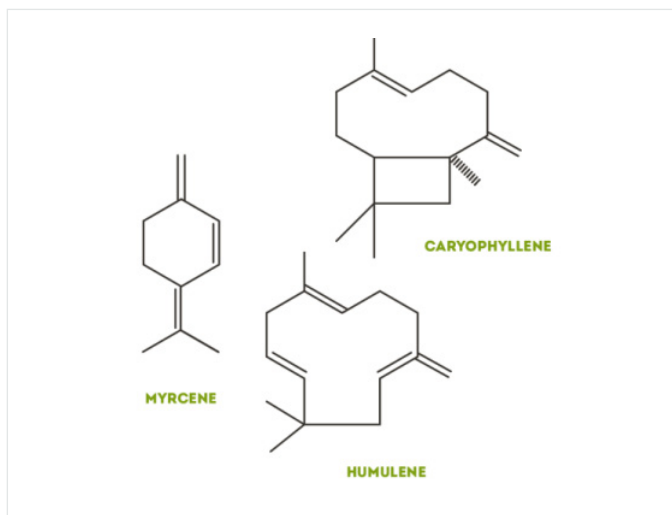
- **Hop Oil (Thin Film)** is produced from thin film evaporation of variety specified CO2 hop extract and contains the complete range of essential oils found in them.
- **Hop Oil (Thin Film)** can be added at various points in the brewing process (typically on the cold side of production) and results in improved aroma yields compared to traditional hopping techniques. By using **Hop Oil (Thin Film)** the so-called "hop creep effect" will NOT occur.
- **Hop Oil (Thin Film)** imparts a pleasant hop aroma to beer which varies depending on the time of the addition.



PROPERTIES	
APPEARANCE	Hop Oil (Thin Film) is a nearly colorless, clear liquid, containing the complete range of hop essential oils.
FLAVOUR	Hop Oil (Thin Film) can be used to provide a strong hop aroma, or alternatively, a more subtle hop aroma depending on the quantity added as well as the time and point of the addition. The intensity of the bitterness might increase depending on the quantity added.
QUALITY	All Ellerslie Australia products are processed in facilities which fulfill internationally recognised quality standards.
UTILISATION	Depending on the time and point of the addition, the recovery rate for certain aroma Hop Oil (Thin Film) can be as high as 95%. Actual utilisation will vary from brewery to brewery due to differences in equipment and process conditions.
PACKAGING	Hop Oil (Thin Film) is normally packaged in aluminum bottles in various sizes. Hop Oil (Thin Film) is usually supplied pure. A 1:100 dilution in propylene glycol is also available. Other dilutions may be available on request.

QUICK SPECS	
DESCRIPTION	Pure hop oil made from thin film evaporation of CO2 -hop extract.
KEY COMPOUNDS*	myrcene, humulene, caryophyllene, farnesene
BITTER SUBSTANCES	<0.1%
VISCOSITY	approx. 10 mPas at 25 °C (77 °F)
DENSITY	approx. 0.85 g/ml at 20 °C (68°F) approx. 1.0 g/ml at 20 °C (68 °F) if 1:100 diluted in PG

*detailed information available in the accompanying certificate of analysis



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PRODUCT USE

DOSAGE	<p>The required quantity of Hop Oil (Thin Film) depends on the point of the addition:</p> <ul style="list-style-type: none">• Pre-fermentation: up to 5g per hl• Maturation tank: 0.5 - 3g per hl• Prior to filtration: 0.01 - 0.2g per hl <p>Up to 20g per hl for top fermented beer types; up to 0.2g per hl for bottom fermented beer types.</p> <p>The dosage rates above are intended for orientation only; actual additions will depend on the intensity of the aroma desired. Trials performed by injecting oil into the beer with a microliter syringe are helpful for determining the quantity of Hop Oil (Thin Film) required.</p> <p>If Hop Oil (Thin Film) is used to replace pellets in existing recipes, 65-75% of the total oil content of the pellets will be sufficient to match the required aroma intensity.</p>
ADDITION	<p>Hop Oil (Thin Film) can be added at different stages of beer production. Dosing equipment which pumps the product into the beer stream is preferred for the addition of Hop Oil (Thin Film). Alternatively, it can be added to the tank prior to filling.</p> <ul style="list-style-type: none">• Pre-fermentation: the loss of volatile compounds during fermentation, combined with the biochemical modification of aroma compounds by yeast, can produce a less grassy aroma.• Maturation tank: additions to the maturation tank will result in slight changes to the hop aroma, due to yeast activity.• Prior to filtration: direct additions result in an almost unchanged flavour. However, there are certain losses of non-polar compounds. An earlier addition is recommended to achieve best sensory results.
STORAGE	<p>Hop Oil (Thin Film) should be stored at temperatures <10°C (50°F) in screw-top aluminum bottles.</p>

PRODUCT USE

BEST BEFORE DATE	<p>Hop Oil (Thin Film) is stable one year from the date it was produced/ packaged if stored under the recommended conditions. Packaging can be opened once per week for a period up to 1 month.</p>
SAFETY	<p>Any product coming into contact with the skin should be immediately washed off with soap and water. If Hop Oil (Thin Film) gets into the eyes, flush with copious amounts of water until clear and seek medical attention.</p>

ANALYTICAL METHODS

AROMA COMPOUNDS	<p>Individual hop oil compounds can be analysed by means of gas chromatography techniques using the following methods:</p> <ul style="list-style-type: none">• Analytica-EBC 7.12• ASBC Hops-17
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TECHNICAL SUPPORT

We are pleased to offer assistance and advice on the full range of Ellerslie Australia products:

- Copies of all procedures relevant analytical procedures
- Safety Data Sheets (SDS)
- Assistance with pilot or full-scale brewing trials
- Special analytical services

Disclaimer: The information provided in this document is believed to be correct and valid. However, Ellerslie Australia does not guarantee that the information provided here is complete or accurate and thus assumes no liability for any consequences resulting from its application.

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