

Find your HopInspiration® using our natural hop oil range

Using only the finest cone hops, and patented extraction technologies, Totally Natural Solutions have created a new generation of hop extracts to meet the Craft Brewer's needs.

Standardised bittering late hop flavour and dry hop aroma can be added independently to the beer stream, to add high impact hop character. Easy to use and reproducible, our extracts provide a strategic tool for innovative craft brewers.

What are the qualities?

Compliance

- Reduced pesticide & nitrate residues
- Clean label hop extracts
- Sustainable

Brewing Efficiency

- Increased utilisation
- Wort & beer losses reduced
- Labour saving- decrease in both hops to add & spent hops to remove
- Brewhouse & maturation capacity & throughput increased
- Intense "dry hop" aromas without the handling issues which can arise

Hop Procurement and Logistics

- Cost reduction possible
- Reduced hop inventory & storage
- Simplified supply chain & year round availability
- Ambient storage

Flexibility

- Differentiate beer streams, including high gravity brewing
- Independent addition of hop bitterness, aroma & flavour
- Correct beer flavour variances in-line

Improves the beer quality and stability, the hop aroma intensity, and improves the balance in beer aroma & flavour whilst masking undersireable notes post fermentation, in both can and bottle.

Getting started is as easy as

1. Define your target beer style and character. Select your HopInspiration® products for your bench top trial
2. Dose base beer with selected product at a recommended starting range of 10-20/hl equivalent. Leave for 2 hours minimum. Taste and refine your addition dose.
3. Taste and adjust as necessary for your beer style. Multiple extracts can be added to create balance. Progress to small batch brew trial with your chosen formulation.



Totally Natural Solutions

Totally Natural Solutions have patented the proprietary processes for the extraction and fractionation of hop oil from hop cones. These retain the varietal quality, aroma and flavour of fresh hops. No chemical solvents or additives are involved.

Reduce Beer Losses

A fully soluble liquid natural hop extract minimises beer loss and cleaning and in turn, increases production capacity and offers substantial savings

Improve Beer Flavour Stability

Stable bitterness and aroma profiles due to low concentrations of staling aldehydes. No hop creep as enzymes do not exist.

Save on Storage and Transport

Make efficient use of storage space and reduce transport costs. Hop extracts are highly concentrated so only a small amount is required

No Nasty Pesticide Residues

Totally Natural Solutions source hops from approved suppliers with strict quality and pesticide residues standards

Our HopInspiration® products can be used as a partial replacement or a full replacement of kettle, whirlpool, and dry-hop additions.

Product	Aim/Replacement	Dose Rate	Addition
HopBurst®	Dry-hop flavour/aroma	Range: 5-40 g/hL	Post- Fermentation. Late stage fermentation
HopShot®	Whirlpool/late hop flavour and aroma	Range: 5-40 g/hL (best results typically vary between 10-20 g/hL)	Post- Fermentation
HopSensation®	Blends of late hop flavours and dry hop aromas to give more rounded hop character.	Range: 5-40 g/hL	Post- Fermentation. Late stage fermentation
HopPlus®	Offers the addition of fruit, botanical and other speciality flavours and aromas	Range: 5-40 g/hL	Post- Fermentation
HopZero®	Delivers a solution to formulating low alcohol products	Range: 5-40 g/hL	Bright beer
HopAlpha®	A range of bitterness intensities and flavour profiles	Range: 5-40 g/hL	Kettle or Post- Fermentation



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