



TotallyNaturalSolutions®
aromas & flavours to inspire

Hop Bittering – Be Inspired!

The HopAlpha® Range provides easy to add, standardised BITTERING extracts from hop pellets. A range of bitterness intensities and flavour profiles can be used for kettle and post fermentation additions. Benefits of the range include light stable bittering and also foam head retention.

What is HopAlpha?

- A range of alpha acid extracts, produced from CO₂ extract of hop
- Independent bitterness additions, no hop aroma, nitrates or polyphenols
- Offers increased utilisation in the brewing process
- Standardised iso alpha acid extracts offer reproducible IBU additions
- HopAlpha® Rho, Tetra and Hexa offer light stability, allowing packing in clear glass
- HopAlpha® Tetra and Hexa offer foam head retention
- Used as a replacement for normal or late added kettle additions



HopAlpha®	Description	Conc. (HPLC)	Sensory Bitterness	“light stable”	Addition Point	Foam Enhancement
CO ₂ Extract	Dosed to the kettle from cans at the start of boiling as the alpha acids require to be isomerised during this process.	40%	100%	No	Kettle	None
IKE	CO ₂ extract of hops with the α-acids already isomerised, improving their utilisation. Contains beta acids and hop oils giving further hop character.	30%	100%	No	Kettle	None
Iso 30%	Replaces bittering hops in the kettle. Added post fermentation and provides a standardised solution of readily soluble bittering.	30%	100%	No	Post Fermentation	None
Rho 30%	Standardised solution of reduced (<i>rho</i>) iso-α-acids, providing the brewer with a soft perceived bittering. The main benefit of rho is light stability, allowing beer to be packed in clear glass bottles.	30%	70%	Yes	Post Fermentation	None
Tetra 9%	An amber coloured, aqueous solution that enhances beer foam whilst providing light stability when used in the absence of α and iso-α-acids.	9%	100 - 170%	Yes	Post Fermentation	High
Hexa	Used for light-stable hopping in beers. Improves beer foam stand and cling. Imparts a clean and smooth bitterness and is especially effective when used to develop low bitterness units (BU) beers.	10%	100 - 130%	Yes	Post Fermentation	High