



HOGGETOWNE ALE WORKS

Your Local Homebrew Shop since 2004

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HOGGETOWNE ALE WORKS' CRYO HOP USAGE GUIDE

Introduction:

One of the most exciting recent innovations in the brewing industry are LupuLN2 Cryo Hops, now available at Hoggetowne Ale Works in prepackaged 1-oz bags. We currently stock the varieties Cascade, Citra, Ekuanot (formerly known as Equinox), Mosaic, and Simcoe, and will make additional types available as they are released by their manufacturer, YCH hops.

LupuLN2 pellets are produced by cryogenically separating the lupulin that contains most of a hop cone's bittering acids and essential oils from the green plant matter of the cone. The resulting pellets are therefore more concentrated, allowing for much lower dosage rates compared to conventional hop products. While Cryo hops are best suited for whirlpool and dry hopping additions, they can be added at any stage of the boil.

As a homebrewer, you benefit in several ways by using LupuLN2 Cryo hops:

- You'll get a couple of extra pints of finished beer per batch, since your trub volume will be smaller. Expect your yield to increase by up to 5%.
- Because of the reduced amount of plant matter in your fermentors, the chances of developing grassy off-flavors from dry hopping are reduced.
- Dry hopping contact times may be reduced by a day or two.
- Initial reports indicate that the beer will have a more intense aroma compared to conventional hops.
- The higher cost of LupuLN2 pellets is offset by the lower dosage rates, meaning your per-batch costs will not substantially increase.

Usage guide:

LupuLN2 pellets are used very much like regular hop pellets, but at lower dosage rates. You may add them to your beers free-floating, or in a bag.

For late boil, whirlpool, and dry hop additions, use Cryo hops at half the amount called for by your recipe. If you wish to use Cryo hops for first wort and early boil additions, recalculate the amount to add based on the alpha acid content listed on the bag.

Some brewers may use conventional and cryo hops side-by-side for maximum flavor and aroma complexity. If so, we recommend using Cryo hops at a dosage rate of 40% supplemented by conventional pellets of the same variety at 20%.

Examples:

Your recipe calls for 2 ounces of Simcoe in the whirlpool, and 3 ounces of Cascade as a dry hop with four days of contact time.

Multiplying these amounts by 0.5, we get recommended dosage rates of 1 oz Simcoe LupuLN2 pellets in the whirlpool, and 1.5 ounces Cascade LupuLN2 pellets in the dry hop. A contact time of 3 days should be sufficient.

If you wish to maximize the flavor and aroma complexity, you would instead use 0.8 oz Simcoe LupuLN2 pellets and 0.4 oz conventional Simcoe pellets in the whirlpool. For the dry hop addition, you would use 1.2 ounces of Cascade LupuLN2 pellets plus 0.6 oz of conventional Cascade pellets. A contact time of 3 days should still suffice.

The Brew Crew of Hoggetowne Ale Works wishes you fun and success experimenting with this exciting new hop product!