



# Dosing Recommendations

Dosing HopzOil® involves many factors, including the malt, yeast, water and formulations that can impact recipes, so we always recommending testing small first.

Below are the general dosing recommendations for our various HopzOil formats. Adjust your dosing rate to use less if you're just looking for a top note, or more if your diving into a hop-forward beer or other beverage.

## Shorten up your R&D with HopzOil:

When formulating a new recipe with HopzOil, we suggest starting with an existing base beer such as a pale ale, lager, or base IPA. By testing varieties and blends in small quantities (pint glasses) until you hit the sensory profile you are looking for, you can exponentially speed up your R&D by weeks or even months.

Remember to always dose HopzOil on the **cold side** or when you would normally do your dry-hopping addition. Dosing it on the hot side can cause some of the volatile oils (containing the aromas that you are trying to add) to flash off.

**The following rates/barrel are based on a one pound dry hop replacement. If you are replacing more than one pound of pellets per barrel with HopzOil, increase dosing. For example, to replace 2 lb of pellets per barrel with HopzOil MAJIK, use 4-8ml. Please note that HopzOil is cumulative and should NOT be considered as a "pound for pound" replacement. These are recommended starting points for your R&D.**



## HOPZOIL PURE

### 2-5ml per barrel:

Some brewers use as few as 1.5ml, some as much as 9ml. HopzOil PURE must be emulsified using ethanol (exempted by the TTB) prior to dosing. See our HopzOil PURE SOP for dosing instructions, including clean-up suggestions. SOP available upon request.



## HOPZOIL MAJIK

### 2-5ml per barrel\*:

MAJIK is already water-soluble! Some brewers use as few as 1.5 for a top note or as much as 10ml for a hop-forward beer. As with PURE, we recommend you test it in a small quantity first, before going into production.\*\* MAJIK cleanup is easy. Most brewers use hot water and detergent. (See chart on following page)



## HOPZOIL HAZY

### 2.5-5.5ml per barrel\*:

HopzOil HAZY is approximately 10% less concentrated than MAJIK (due to the process that adds turbidity), meaning that you will want to use approx. 10% more of the HAZY than you would the MAJIK. HopzOil HAZY helps to enhance the haze in your hazy beverages. HAZY cleanup is easy. Most brewers use hot water and detergent. (See chart on following page)

\*Due to the technology used to emulsify the oil, the flavor tends to bloom over time. Dose slightly less and wait one hour. The flavor may become more robust depending your beverage. Remember, you can always add more!

\*\*Dosing can be done in-line between the fermentation tank and brite tank (as the PURE SOP STATES) or directly into your conditioning vessel. Agitate via the carbonation before packaging.

**METRIC DOSING per Hectoliter: PER HL dosing equals .85 of the per BBL rate.**



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# Total Hopzoil dosing per BBL

Suggestions based on desired sensory effect.

**Below you will find more specifics on the amount of Hopzoil you might consider using, based on the results that you are looking for.**

- The dosing listed is not reflective of a "pound for pound" replacement, but rather indicates **total** Hopzoil use per BBL, no matter your dry-hopping rate.
- Dosing below is for PURE and MAJIK. For HAZY, increase dosing by 10%.

DESIRED SENSORY EFFECT	DOSING RATE/BBL	 = 1ML
Add a top note to a beer with little-to-no existing hoppiness. Ex: Lager, Hefeweizen, Blonde/ Golden, Scottish Ale	2 ml/BBL	 
	3 ml/BBL	  
	4 ml/BBL	   
The sweet spot for flavor and aroma. Perfect for your classic IPA's, Seltzers (Spiked and NA), and NA beers. Ex: Classic IPA, East Coast IPA, Hopped Seltzer	5 ml/BBL	    
	6 ml/BBL	     
	7 ml/BBL	      
Obvious hop-forward sensory with noticeable flavor and aroma. Ex: West Coast IPA, Barley Wine	8 ml/BBL	       
	9 ml/BBL	        
	10 ml/BBL	         
Intense flavor and aroma. Get a fresh-hopped sensory for hop-forward beers. Ex: Double IPA, Triple IPA		

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