H&PTIMISER

A dynamic dry hopping system for better beer flavour

This brewing system has been specially designed to achieve rapid and complete contact during dry hopping to reach the pinnacle of hop flavour without developing undesirable hop characters.

A pressurised container feeds hop material into your beer stream before passing through a macerating pump. The resulting interaction with fine hop particles facilitates the uptake of key hop flavours while minimising astringency and hop burn.

- S Increase lupulin utilisation by up to 25%
- S Accelerate tank turnover times
- Semove the need to work at heights
- S Eliminate the risk of foam overs
- Sreak up hops for rapid and complete contact with beer
- S Extract full hop flavour in minutes instead of days
- S Improve foam retention
- Seduce oxygen ingress
- S Easily purged prior to use
- 🞯 Internal CIP ball
- Includes detailed instruction video and SOP
- Arrives on mobile skid for ease of transportation
- Available in 10kg (25L) and 20kg (50L) design

Developed in collaboration with



+61 3 6282 2000

sales@hops.com.au

