



Natural liquid hop extracts

EXPLORE THE HOPINSPIRATION® RANGE

Discover our selection of liquid hop extracts, made entirely from natural ingredients. These extracts are expertly crafted to enhance or substitute the use of hop cones and pellets for bitterness, as well as late and dry hopping.



For more information please visit <https://www.totallynaturalsolutions.com>

BREW BEYOND BOUNDARIES

Our liquid hop extracts are made from the finest hop cones, using a proprietary extraction process, we ensure that the delicate essential oils, which give hops their unique flavour and aroma, are preserved to provide a more intense and pure hop taste.

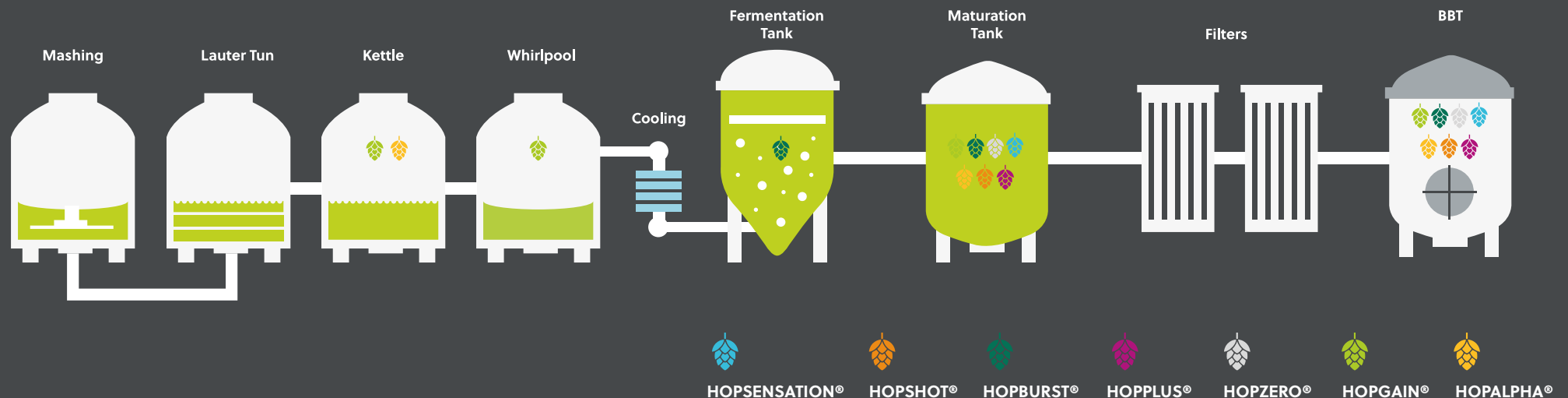
With no unwanted by-products and zero sediments, our liquid hops give you the full flavour experience, while reducing waste and improving efficiency. Meaning more beer to enjoy, less waste to dispose of, and a more efficient process.

Our concentrated and consistent hop extracts offer endless possibilities for experimentation and recipe development, allowing you to unlock new levels of complexity and push the boundaries of brewing to create unique, stand-out beers. One drop at a time.

"A natural solution to uncover the true hop potential of your beer"

HopInspiration® - Natural liquid hops

HopInspiration® in the brewing process





HopBurst® is a varietal oil that can help brewers intensify the aroma of their beer. It can be used together with or instead of dry hop additions, giving brewers greater control over the sensory characteristics of their beer.

Product	Code	Sensory / Profile	Start dosage	Application
Cascade	HB-44002	Citrus and grapefruit characteristics.	10-40 g/hl	Lager, ales, IPA
Centennial	HB-44032	Citrus and pine with a dash of floral.	10-40 g/hl	Lager, ales, IPA
Citrulicious	HB-44005	An intense burst of citrus, and soft tropical fruit character from US Citra® hops.	10-40 g/hl	Lager, ales, IPA
El Dorado®	HB-44051	Exclusively by CLS Farms. Bursting with tropical notes mixed with stone fruits.	10-40 g/hl	Lager, ales, IPA
Geronimo	HB-44006	Made with Simcoe® hops. Overall grapefruity, piney and fruity.	10-40 g/hl	Lager, ales, IPA
Kentish Gold	HB-44010	Spicy and floral. Made from UK Goldings hop.	10-40 g/hl	Lager, ales, IPA
Magnifico	HB-44012	Made with Mosaic® hops. Gives unique tropical fruit, citrus and berry characters.	10-40 g/hl	Lager, ales, IPA
Outback	HB-44022	Made with Galaxy® hops. New world tropical fruit hops with passionfruit and lychee notes.	10-40 g/hl	Lager, ales, IPA
Saaz Type	HB-44023	Noble variety of hops, with an earthy herbal aroma.	10-40 g/hl	Lager, ales, IPA
Tutti Frutti	HB-44018	Provides an extra fruity marmalade orange citrus aroma.	10-40 g/hl	Lager, ales, IPA
Nelson Sauvin™	HB-44048	Made with Nelson Sauvin® hops. A pleasant hop with notes of fruit salad, gooseberry, and white wine.	10-40 g/hl	Lager, ales, IPA
Wildcard	HB-44021	Adds a subtle hop character. A real shape shifter, will enhance either your citrus or fruity notes depending on the beer style.	10-40 g/hl	Lager, ales, IPA
Nectaron®	HB-44044	Bright tropical fruit flavours & aromas of pineapple and stone fruit.	10-40 g/hl	Lager, ales, IPA
Chinook	HB-44026	Predominately spicy, piney characteristics with citrus grapefruit notes.	10-40 g/hl	Lager, ales, IPA
Motueka	HB-44033	Offers a powerful burst of citrus lemon and lime character.	10-40 gh/l	Lager, ales, IPA

	Product	Code	Sensory / Profile	Start dosage	Application
NEW	Amarillo®	HB-44052	Made with Amarillo® hops. With a burst of peach and stone fruit aromas.	10-40 g/hl	Lager, ales, IPA
NEW	Hallertauer Type	HB-44058	Characteristic noble hop character produced sustainably to elevate your hoppy lager taste. Specially suitable for Lager.	10-40 g/hl	Lager, ales, IPA



HopShot® is a fractionated oil designed to improve flavour. It can be used instead of or with late hopping additions, which lets brewers fine-tune and intensify particular flavour notes in their recipes.

	Product	Code	Sensory / Profile	Start dosage	Application
	Citrus	HS-42003	Provides a citrus, grapefruit note whilst enhancing the floral taste. The solution to intensify hop freshness.	10-20 g/hl	Lager
	Floral	HS-42004	Hop oil designed to enhance the floral character.	5-20 g/hl	Lager
	Herbal	HS-42005	Vibrant herbal character.	5-20 g/hl	Lager
	Lager	HS-42008	Hop oil blend combined to give smooth, drinkable hop character for a perfect lager.	5-15 g/hl	Lager
	Pilsner	HS-42009	A hop oil to create a clean, crisp, and refreshing pilsner.	5-15 g/hl	Lager
	Ale	HS-42002	Adds a traditional subtle hint of spicy and floral notes to your beer.	20-40 g/hl	Speciality styles
	IPA	HS-42007	Gives the characteristic myrcene hoppy base to any IPA.	10-40 g/hl	Speciality styles
	Spicy	HS-42013	A hop oil to provide spicy, grassy and woody notes.	5-15 g/hl	Lager
	Varietal	Multiple	Characteristic varietal profile providing the best attributes from the known hop variety with a balanced fruity, spicy and floral character. For cold side additions. E.g. Citra®; Nelson Sauvin™; Amarillo®; Cascade; El Dorado®; East Kent Golding; etc.	20-40 g/hl	Lager, speciality styles



HopPlus® is a blended oil infused with natural fruit botanical flavours, allowing for complex flavours without the use of high bacterial risk infusion methods or lengthy aging periods.

Product	Code	Sensory / Profile	Start dosage	Application
Blanc	HP-43029	Floral forward. Geraniol, elderflower, with grape, cherry notes. A refreshing taste of white grapes and a long-lasting aftertaste.	10-40 g/hl	Lager
Orange Blossom	HP-43015	Floral forward. Orange, grapefruit and Lemon. Grassy, pine, mint notes. Sweet orange aromas mixed with hoppy floral notes.	10-40 g/hl	Lager, Ale, IPA
Orange Candy	HP-43007	Citrus-forward. Earthy, Tropical, Citrus (Orange).	10-40 g/hl	Lager, Ale, IPA
Grapefruit IPA	HP-43022	Citrus and grapefruit notes for an easy drinking beer.	20-40 g/hl	IPA
Lemon Radler	HP-43021	Fresh lemon with spicy and floral hop notes for a refreshing summer beer.	10-40 g/hl	Lager, Ale
Tropical	HP-43014	Fruit-forward with intense tropical notes of passionfruit, mango, and pineapple. Suited to Juicy NEIPA styles.	5-40 g/hl	IPA
Mango IPA	HP-43025	Fruity-forward, intense mango notes for IPA's with a juicy impact.	20-40 g/hl	IPA
Vanilla Espresso	HP-43018	Brown-sweet. Vanilla Espresso - a smooth balanced blend of coffee and vanilla.	20-40 g/hl	Stouts, Porters, dark beer
NEW Raspberry	HP-43037	Raspberry flavour with a hint of floral and grassy notes.	10-25 g/hl	Lager, IPA
NEW Lime	HP-43036	Lime flavour with grassy & lemon undertones.	10-25 g/hl	Lager, IPA
NEW Juniper	HP-43031	True to name with bold aromatic flavour. Hint of pine and citrus.	10-25 g/hl	Lager, IPA
NEW Peach	HP-43034	For a punchy, juicy stonefruit flavour.	10-25 g/hl	Lager, IPA
NEW Rose	HP-43033	Brings a floral freshness, to boost elegance of any beer.	10-25 g/hl	Lager, IPA
NEW Yuzu	HP-43035	Sour burst of citrus with juicy and zesty notes.	10-25 g/hl	Lager, IPA

HOP SENSATION®

HopSensation® is a pre-blended solution that combines late hop flavours with the qualities of dry hop aroma to provide balance and depth, similar to multi-hop additions, without any bitterness.

Product	Code	Sensory / Profile	Start dosage	Application
Helles	SE-40039	A noble hop character signature, which presents a pleasant fruity aroma, balanced with citrus notes, making this hop extract perfectly suited for light beers, both alcoholic and non-alcoholic.	10 - 20 g/hl	Lager, No/Low alcohol
Tangelo Crush	SE-40037	Citrus-forward; orange candy fruity marmalade notes to add something extra to your hoppy lager.	10 - 20 g/hl	Lager, Lager plus, Ales
Pale Ale	SE-40042	Subtle fruity and citrus notes to create an easy drinking ale.	10 - 20 g/hl	Ale
NEIPA	SE-40040	A blend of hop varieties designed to provide citrus and passion fruit aromas. Can be used as Galaxy® hop alternative.	20 - 40 g/hl	IPA
DIPA	SE-40009	Create balance in your DIPA with juicy hop blend of US derived hops. For high alcohol beers.	20 - 40 g/hl	IPA
West Coast IPA	SE-40004	Our unique blend of mega hops provides citrus/pine hop intensity, typical of a US pale ale.	15 - 30 g/hl	IPA
DDH	SE-40041	A complex blend to recreate the full hop character of a double dry hopped IPA without any of the associated losses incurred.	20 - 40 g/hl	IPA

HOP GAIN®

HopGain® HAZE extract is a simple and reliable solution to achieve a consistent level of stable haze in your beer without the need for traditional ingredients. This easy to handle solution delivers a consistent level of haze in every batch.

Product	Code	Sensory / Profile	Start dosage	Application
Haze	HG-50002	Hop derived aqueous extract designed to standardize the haze in your beer.	25-100 g/hl	Cloudy beers



HopGain® FLOE is a pourable oil, delivering varietal specific hop compounds packed full of flavour and aroma. With no bitterness due to the absence of alpha and iso-alpha acids. Used either alongside or in place of traditional late hop pellets during the kettle or whirlpool stages of brewing.

*The amount of FLOE used in the whirlpool can significantly impact the beer's final flavour profile, with a higher quantity producing a more intense hoppy taste.

Product	Code	Sensory / Profile	Start dosage	Addition Point
FLOE varietal	HG-50001	Flowable, natural 100% hop oil. Liquid replacement of late hop pellet and whirlpool addition. No bitterness and no polyphenols.	5-100 g/hl*	Kettle/Whirlpool
FLOE Cascade	HG-50005	Cascade hop oil.	5-100 g/hl*	Kettle/Whirlpool
FLOE Saaz type	HG-50006	Saaz type hop oil.	5-100 g/hl*	Kettle/Whirlpool
FLOE Nelson Sauvin™	HG-50010	NS hop oil.	5-100 g/hl*	Kettle/Whirlpool
FLOE Citrulicious	HG-50007	Citra® hop oil.	5-100 g/hl*	Kettle/Whirlpool
FLOE El Dorado®	HG-50009	El Dorado® hop oil.	5-100 g/hl*	Kettle/Whirlpool



HopAlpha® A range of functional hop extracts and natural solutions for bittering your brews.



NISO 25% is our natural solution for the future of brewing, produced using our green technology.

Product	Code	Sensory / Profile	Addition Point
HEXA	HA-46008	Offers light stability and foam head retention to the brewer - a softer bitter effect than Tetra.	Pre/post fermentation
ISO 30%	HA-46006	A 30% standardised solution of the iso alpha acids, giving independent bitterness unit dosing. Added post fermentation.	Pre/post fermentation
RHO 30%	HA-46004	A 30% standardised solution of reduced iso alpha acids. This gives a light stable character, but also has a "softer" bitterness.	Pre/post fermentation
 NISO 25%	HA-46007	A 25% standardised solution of natural ISO alpha acids providing clean bitterness.	Pre/post fermentation or filtration
Tetra 9%	HA-46005	Offers light stability and foam head retention to the brewer as well as excellent bittering efficiency.	Pre/post fermentation or filtration



HopZero® is a range of specially formulated hop oils to assist brewers in creating low-alcohol beers with a balanced flavour profile and satisfying sensory properties without compromising quality or stability. With this range, you can enjoy the benefits of improved functionality and taste and improve the sensory issues commonly associated with low-alcohol and/or carbohydrate beers.

Product	Code	Sensory / Profile	Start dosage	Application
Body	HZ-48005	Enhancing mouthfeel, body and longer-lasting flavour for beers with low carbohydrates and malt bills.	10-20 g/hl	NA/LAB
Clarity	HZ-48003	Natural hop aroma product that cuts through the sweet, worty characters of low alcohol beer.	15-25 g/hl	NA/LAB
Dry	HZ-48002	Adds a dry finish to balance any residual sweetness.	25 g/hl	NA/LAB
Fruity	HZ-48004	Developed specifically to restore the fruity notes naturally produced during fermentation.	10-40 g/hl	NA/LAB
 Balance	HZ-48009	Hop fraction blend designed to rebalance the malty character of low and no alcohol beer while contributing to the mouthfeel in a one stop solution.	10-40 g/hl	NA/LAB
 Noble	HZ-48010	Combining the best of the HopZero® technology with the addition of HopBurst® Saaz Type to create a lager flavour profile suited for low and no alcohol beer.	10-40 g/hl	NA/LAB

Please note: Brewing trials are recommended to optimize dosage rate for each recipe and specific processing conditions -for specific dosage instructions or recipe examples please request additional information.

Standard Packaging: 1lt, 5lt aluminium flask; 10lt drum; 20lt drum.

Standard Packaging for bittering extracts: 1kg; 10kg; and 20kg drums

Order Quantities: Minimum order quantities may apply to some products.



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For more information please visit <https://www.totallynaturalsolutions.com>

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