



Amplifire™

CONCENTRATED
HOP PELLETS

CRYOGENICALLY PRODUCED

NOISIER BREWS



Amplifire™ Pellets are our concentrated lupulin pellet product. The product is designed to boost flavour and aroma as well as beer yields.

Clayton Hops is the proud operator of the first and currently only cryogenic concentrated lupulin pellet processing facility in the Southern Hemisphere.

Our unique patent-pending process separates whole hop cones into lupulin and plant material at extremely low temperatures in a nitrogen-rich/low oxygen environment which limits oxidation to enhance quality. The lupulin, which contains the sought-after resins (bitterness) and oils (aroma and flavour) is then pelletised to produce a super-powerful product – up to twice as intense in resins and oils as a T-90 pellet.

BENEFITS:

BOOST FLAVOUR & AROMA

A higher concentration of lupulin to plant material enhances flavour and aroma.

INCREASE BEER YIELD

Less plant material means less beer loss in your fermenters.

INCREASE REVENUE

More beer means more revenue.

REALISE SHIPPING & STORAGE EFFICIENCIES

A concentrated product means a reduced footprint for transit and storage.

REDUCE HOP CREEP

Monosaccharides and enzymes found in hop bract are believed to contribute to hop creep, so reducing plant material lessens the potential.

REDUCE ENVIRONMENTAL IMPACT

Being grown and made in New Zealand our product is more environmentally sustainable.

RECOMMENDED USAGE:

Amplifire™ Pellets can be used wherever whole leaf hops and T-90 hops are used.

- Late addition kettle where volatile aromas can be better preserved.
- Whirlpool.
- Fermentation.
- Post-fermentation dry hopping.

For new recipes Amplifire™ Pellets can be used to replace 40-50% of T-90 hop pellets by weight.

Amplifire™ Pellets work very well in tandem with T-90 hop pellets, giving beautiful hop character with great body and mouthfeel.