

AMPLIFIRE™ FRESH HOP OIL

CHARACTERISTICS

Amplifire™ Fresh Hop Oil is a water-soluble flowable hop product prepared from fresh hops by specific extractions. There are no solvents used in extraction. Amplifire™ Fresh Hop Oils are dispersible in beer and water-based beverages. Amplifire™ Fresh Hop Oils do not contain Iso-Alpha acids and do not contribute bitterness.

PRODUCT SPECIFICATIONS

Appearance: Flowable liquid Colour: Variety dependent. Yellow or Green to Amber Aroma: Variety dependent Category: Hop extract, dry hopping	
Density	Variety dependent: 0.89-0.95g/mL
Iso-Alpha Acids	<0.1%
Alpha Acids	<0.1%
Beta Acids	<0.1%

PACKAGING

Amplifire™ Fresh Hop Oils are supplied in 20mL, 100mL, or 1L containers. Containers meet all food industry packaging regulations and requirements.

PRODUCT USE

Amplifire™ Fresh Hop Oil can be used to replace hop pellets during the dry hopping stage. Amplifire™ Fresh Hop Oil also works very well in tandem with hop pellet dry-hopping, giving brewers the flexibility to substitute partial or whole hop pellet doses without sacrificing beer body and mouthfeel. Amplifire™ Fresh Hop Oil can also be added to the brite tank. We recommend dosing prior to carbonating as post carbonation additions may influence head retention.



Clayton Hops
377 Waimea West Road
Brightwater, Tasman 7091
New Zealand
www.claytonhops.co.nz

RECOMMENDED STORAGE AND BEST-BY USAGE

Unopened bottles should be stored at a cool, stable temperature. If using partial bottle, ensure oxygen is purged from the bottle with CO₂ or inert gas following use. This will preserve remaining oil. Do not freeze.

HANDLING

Always shake the bottle well before using.

DOSING

Depending on the base beer style we recommend a dosing rate of 6-20ml per hectolitre of beer. Prior to dosing into final beer, we recommend dosing the product into 2-3 litres of the beer and agitating to ensure it is fully dispersed. Alternatively, add the product to warm (not hot) water to fully disperse before adding into the brew.

SAFETY

Amplifire™ Fresh Hop Oils are nontoxic. If product comes in contact with skin wash off with soap and warm water. For more information, please request Safety Data Sheet.

QUALITY AND FOOD SAFETY

Clayton Hops maintains a quality management system registered to ISO9001 standard and Food Safety management Programme based on New Zealand Ministry of Primary Industries National Programme Level 3.

TECHNICAL SUPPORT

Clayton Hops is pleased to offer any support and advice on the use of Amplifire™ Fresh Hop Oil in brewing applications. Please get in touch with our team.

AMPLIFIRE™ OIL FRACTION BREAKDOWN

TOTAL OIL FRACTIONS		Motueka™	Riwaka™	Nelson Sauvignon™
	B-Pinene	1.0-1.1%	1.0-1.1%	0.8-0.9%
	Myrcene	87.0-89.0%	88.0-89.0%	70.0-75.0%
	Linalool	0.3-0.4%	0.3-0.4%	0.2-0.3%
	Caryophyllene	0.2-0.3%	0.9-1.0%	3.0-3.1%
	Farnesene	2.5-2.7%	0-0.1%	0.1-0.2%
	Humulene	0.3-0.4%	0.2-0.3%	10.0-10.6%
	Geraniol	0.2-0.3%	0.7-0.8%	0.5-0.7%
	Other	5.8-10.5%	7.3-8.9%	15.5%-9.2%