



SPECTRUM

Technical Data Sheet

SPECTRUM (formerly termed “paste” or “dry hop paste”) is 100% natural and 100% hop-derived prepared from hop pellets by specific extractions. No additives, solvents or carriers are included in the formulation. SPECTRUM is rapidly dispersible in beer and is an alternative product to standard dry hopping.

COMPOSITION

SPECTRUM contains 3 - 10 ml/ 100 g hop oil (depending on the variety) and less than 30% water.

TYPICAL PROPERTIES

Appearance:	Thick brown paste
Colour:	Brown
Aroma:	Variety-dependent
Category:	Hop extract, dry hopping

STORAGE CONDITIONS

Sealed containers should be stored at a temperature of 5 - 15 °C and used within 12 months. Avoid lower temperatures as this may provoke crystallisation of the product and affect dispersibility. Opened bottles should be blanketed with inert gas and resealed if placed back in storage. Once opened, use within 1 month.

ORIGIN AND SOURCING

100% Natural, 100% Hop-Derived

DOSING

SPECTRUM is dosed on its oil content, typically at 0.5 - 5 ml oil/ hL beer. For tastings, a starting concentration of 0.5 - 1 ml/hL is recommended, particularly if dosing into lager beers. The replacement rate for pellets with SPECTRUM is typically 1:5 to 1:8, depending on the application. SPECTRUM should be warmed to room temperature and stirred thoroughly before use. It should be dispersed in water or wort (at a ratio of 1:5 to 1:10) first and then dosed into beer. N.B. as iso- α -acid losses are reduced when dry-hopping with SPECTRUM, bittering may need to be adjusted accordingly.