

The art of collaboration. The science of brewing.



HAAS

PRODUCTS & SOLUTIONS

AUGUST 2020





All together now:

Creative
minds.

Quality
products.

Innovative
solutions.

John I. Haas, Inc. is one of the world's largest suppliers of hop products, services and solutions. We are a proud member of the BarthHaas Group, a global network of family-owned hops companies and distributors dedicated to helping innovative brewers create their next great beer. Whether that means ensuring your supply chain, improving brewing efficiency or simply helping you discover exciting hop flavors that fire your imagination—and keep your customers coming back for more.

From the experimental fields to the HAAS Innovations Center, our pellet plant to your brewery, we believe close collaboration is what fuels your success as well as ours. We value brewers' input, feedback and advice as we develop new hop varieties, work through technical solutions to improve brewing performance and, above all, ensure that we are delivering the finest quality hops and hop products from around the world to your brewery.

**Thank you for your business
and your friendship,
year in and year out. Cheers!**

COVER From left to right
Ben Smith, Surly Brewing
Michael Visgil, John I. Haas
Weston Shepherd, Surly Brewing
Micah Cawley, John I. Haas





Welcome to the field of dreams.

Innovating at the HAAS[®] Experimental Fields.

“This is where the magic happens,” says Michael Ferguson, head of hop breeding for John I. Haas, who spends his time caring for the next-generation hops taking root in our Experimental Fields. If you’ve ever brewed with Mosaic[®], Citra[®], Ekuanot[®] and our newest hops, SABRO[®] and HBC 692, this is where they got their start.

“The brewers we partner with, they love coming here, walking through the trellises, getting their hands dirty—and getting an early rub and sniff of what’s on the horizon,” Ferguson explained. “With their input, and our agronomical expertise, we can focus on the flavors and aromas that brewers are looking for in hops. It’s how we all stay innovative—and stay focused on what’s important.”

COLUMBUS BREWING COMPANY



This IPA features **SABRO[®]**, a favorite experimental hop created through the Hop Breeding Company, a joint venture between John I. Haas, Inc. and Yakima Chief Ranches. Insane Wanderer – Volume IV also features **Citra[®]** and **Mosaic[®]** and is full of tangerine, coconut, stone fruit and fresh mint flavors.

77 Different hops.

A world of possibilities.

AMARILLO® VGXP01 c.v.

USA
Citrus, Floral,
Green-Grassy

ARAMIS

France
Floral, Citrus,
Woody Aromatic

AZACCA®

USA
Citrus, Tropical Fruit,
Woody Aromatic

BARBE ROUGE

France
Citrus, Berry & Currant

BREWERS GOLD

France
Berry & Currant,
Citrus, Spicy

BRU-1™

USA
Sweet Fruit, Green Fruit,
Green-Grassy

CALLISTA

Germany
Citrus, Sweet Fruit,
Berry & Currant

CASCADE

USA
Floral, Citrus,
Woody Aromatic

CASHMERE

USA
Citrus, Sweet Fruit,
Herbal

CELEIA

Slovenia
Woody Aromatic,
Floral, Citrus

CENTENNIAL

USA
Floral, Citrus, Vegetal

CHINOOK

USA
Woody Aromatic,
Citrus, Spicy

CITRA®

USA
Sweet Fruit, Citrus, Floral

CLUSTER

USA
Floral, Spicy,
Green-Grassy

COLUMBUS

USA
Vegetal, Citrus, Floral

COMET

USA
Citrus, Floral,
Berry & Currant

CRYSTAL

USA
Woody Aromatic,
Floral, Spicy

EKUANOT®

USA
Green-Grassy,
Tropical Fruit, Floral

EL DORADO®

USA
Sweet Fruit,
Green Fruit, Citrus

ELIXIR

France
Berry & Currant,
Citrus, Spicy

ELLA™

Australia
Sweet Fruit, Floral, Spicy

ENIGMA™

Australia
Green Fruit,
Sweet Fruit, Menthol

FUGGLE

France
Woody Aromatic,
Green-Grassy, Spicy

GALAXY®

Australia
Sweet Fruit, Berry &
Currant, Citrus

GALENA

USA
Sweet Fruit, Citrus,
Green-Grassy

GLACIER

USA
Herbal, Woody Aromatic,
Citrus

GOLDING

USA
Cream Caramel,
Spicy, Vegetal

HALLERTAU BLANC

Germany
Sweet Fruit,
Green Fruit, Citrus

HALLERTAU MITTELFRÜH

Germany
Herbal, Floral,
Woody Aromatic

HBC 431 Experimental

USA
Herbal, Floral, Spicy

HBC 472 Experimental

USA
Woody Aromatic,
Cream Caramel, Citrus

HBC 522 Experimental

USA
Citrus, Floral, Spicy

HBC 586 Experimental

USA
Sweet Fruit, Berry &
Currant, Floral

HBC 630 Experimental

USA
Citrus, Sweet Fruit,
Green Fruit

HBC 692 Experimental

USA
Floral, Citrus,
Woody Aromatic

HERKULES

Germany
Sweet Fruit,
Green-Grassy, Citrus

HERSBRUCKER

Germany
Floral, Citrus,
Green-Grassy

HPA 016 Experimental

Australia
Citrus, Sweet Fruit,
Berry & Currant

HÜLL MELON

Germany
Sweet Fruit,
Green-Grassy, Vegetal

IDAHO 7™

USA
Sweet Fruit,
Woody Aromatic

IDAHO GEM™

USA
Sweet Fruit, Citrus, Herbal

LIBERTY

USA
Floral, Spicy,
Woody Aromatic

LORAL®

USA
Floral, Herbal, Citrus

MAGNUM

Germany
Green-Grassy, Woody
Aromatic, Herbal

MANDARINA

BAVARIA
Germany
Citrus, Sweet Fruit,
Cream Caramel

MILLENNIUM

USA
Cream Caramel,
Woody Aromatic, Herbal

MISTRAL

France
Citrus, Sweet Fruit

MONROE

Germany
Berry & Currant, Citrus

MOSAIC®

USA
Citrus, Sweet Fruit,
Green Fruit



MOTUEKA™

New Zealand
Citrus, Sweet Fruit,
Green Fruit

MOUNT HOOD

USA
Spicy, Herbal,
Woody Aromatic

MOUNT RAINIER

USA
Floral, Citrus, Spicy

NELSON SAUVIN™

New Zealand
Citrus, Sweet Fruit,
Green Fruit

NORTHERN BREWER

Germany
Woody Aromatic,
Menthol

NUGGET

USA
Herbal, Woody
Aromatic, Citrus

PAHTO™

USA
Woody Aromatic,
Herbal, Floral

PEKKO®

USA
Floral, Citrus, Menthol

PERLE

Germany
Vegetal, Herbal

SAAZ

Czech Republic
Citrus, Sweet Fruit,
Cream Caramel

SABRO®

USA
Tropical Fruit, Cream
Caramel, Green-Grassy

SAPHIR

Germany
Citrus, Spicy,
Berry & Currant

SORACHI ACE

USA
Citrus, Herbal

SPALTER SELECT

Germany
Citrus, Woody
Aromatic, Herbal

STERLING

USA
Herbal, Citrus, Spicy

STRATA™

USA
Sweet Fruit,
Berry & Currant

STRISSELSPALT

France
Herbal, Floral, Spicy

SUMMIT®

USA
Vegetal, Citrus, Herbal

SUPER PRIDE

Australia
Spicy, Cream Caramel,
Woody Aromatic

TETTNANGER

Germany
Floral, Woody Aromatic,
Cream Caramel

TOPAZ™

Australia
Berry & Currant, Green
Fruit, Woody Aromatic

TRADITION

Germany
Green-Grassy, Woody
Aromatic, Green Fruit

TRISKEL

France
Floral, Sweet Fruit,
Cream Caramel

TRIUMPH

USA
Sweet Fruit, Citrus,
Berry & Currant

VIC SECRET™

Australia
Woody Aromatic,
Tropical Fruit, Citrus

WARRIOR®

USA
Citrus, Floral, Herbal

WILLAMETTE

USA
Woody Aromatic,
Spicy, Herbal

ZEUS

USA
Vegetal, Citrus, Floral

NOT REFLECTIVE OF ALL GLOBAL VARIETIES AVAILABLE. CONTACT YOUR ACCOUNT MANAGER WITH ANY QUESTIONS ON AVAILABILITY.

Featured Hops

BRU-1™

BRU-1™ is notable for its distinct sweet fruit aroma that is often described as pineapple. When used as a whirlpool or dry hop addition, BRU-1™ delivers the aroma of freshly cut pineapple and green fruits. It offers great synergies with other hops, creating a unique depth of fruit flavor, and it has been shown to improve haze stability in certain beer styles.

PAHTO™

Pahto™ is a high alpha hop developed for hot side and early kettle additions to efficiently deliver bitterness to beer. When used as a bittering addition hop, Pahto™ provides a very neutral flavor to beer, and a pleasant bitterness. The aroma profile of the hop cone is described as herbal, earthy, woody, and resinous with some fruit.

SABRO®

SABRO® imparts a strong and complex fruit flavor to beer. With robust brewing performance that consistently translates its distinct flavor to beer, SABRO® is notable for its complex fruity and citrus flavors, including distinct tangerine, coconut, tropical and stone fruit. In addition, there is a pronounced cream character and secondary flavors of vanilla, cedar, dill, and mint.

Hops formats

Raw hops

Raw hops are dried and compressed hop cones. They are typically used to provide hop aroma or bitterness in beer. Raw hops' most important components are hop oils, bitter compounds and polyphenols. It is recommended to store raw hops in a cold, dark and dry space. Available in bales and vacuum packs.

Pellets

Pellets are whole cone hops milled in a hammer mill, under exacting conditions to reduce the loss of alpha acids and essential oils. The resulting powder is gathered and pressed into cylindrical pellets for improved efficiency, storage and ease of use.

STANDARD TYPE 90 (T90) PELLETS

The original pelletized hop, available in all varieties. Designed to maximize and stabilize flavor and aroma during storage, when compared to whole cone hops.

LUPOMAX™

Consistent lupulin concentration for optimized hop flavor. Pellets designed with targeted specifications for reliable brewing performance. HAAS Sensory Plus™ selected for true-to-type hop flavor, year-to-year. With concentrated flavor and less green matter, experience true sustainability from pellets built to work as hard as you do: increase beer yields, decrease costs, sell more beer. Available in Citra®, Mosaic®, and SABRO® varieties — more choices coming soon!

TOLLING & OTHER CONCENTRATED PELLETS

A broad range of customized pelletizing options are available to meet your exact brewing needs. Contact your sales representative for more information.

MORE OPTIONS FOR GREATER CONTROL AND BREWING EFFICIENCY.

DEBITTERED

Hop pellets with greatly reduced alpha acid content. Ideal for sour beers.

ISOMERIZED

Hop pellets that have been pre-isomerized, providing higher utilization of iso-alpha-acids in your finished beer. Add to whirlpool or post-boil.

STABILIZED

Hop pellets with small amounts of magnesium oxide added to prevent loss of alpha acids during storage.





Consistent lupulin concentration for optimized hop flavor.



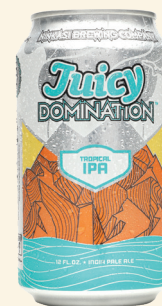
INTRODUCING LUPOMAX[™] PELLETS

Now there's LUPOMAX[™] – a highly consistent, concentrated lupulin pellet designed to deliver optimized hop flavor. Standardization of lupulin content delivers true-to-type hop flavor and reliable brewing performance. Available now in popular hop brands, keeping your beer on trend.

Our professionally trained sensory team, using our Sensory Plus[™] process, assures each batch of hops used to make LUPOMAX[™] pellets delivers consistent, true-to-type hop flavors, year-after-year.

Don't short yourself on anything less than a product designed to work as hard as you do. With LUPOMAX[™], you use less hops to make more beer, so it saves on shipping, storage, and brewery handling. Plus, less solids means less waste and more beer to sell.

NINKASI BREWING COMPANY



BRU-1[™] a top hop variety out of the Pacific Northwest that delivers big, bold pineapple flavor. It inspired the brewers at Ninkasi to create the juicy, flavorful commercial beer, Juicy Domination[™] Tropical IPA.







Minimum loss, maximum flavor.

Improving efficiency with INCOGNITO®.

When you're brewing hop-forward beers, and using pounds and pounds of hops in the brew house, finding ways to reduce loss is always top of mind. "It's all about how much wort you can get to the fermenter," says Max Snider, Research Brewer at John I. Haas. "More wort means more finished beer. That's why people love brewing with INCOGNITO®."

Made from 100% hops, with zero vegetative material, INCOGNITO® was developed to help brewers deliver intense, variety-specific flavor right in the whirlpool. It has great flowability and great solubility, so it's easy to use and easy to clean up. "The flavor is absolutely the best benefit of INCOGNITO®. It is clean, it is bright, it is true-to-type to the aroma," says Ross Koenigs, R&D Brewer at New Belgium Brewing Company. "Regardless of the loss savings, regardless of the economics, it's just a fabulous hop product."

NEW BELGIUM BREWING



New Belgium Brewing was one of the first breweries to pilot INCOGNITO® for John I. Haas. After extensive testing, they launched Voodoo Ranger Liquid Paradise IPA which features INCOGNITO® Mosaic® as their first commercially available INCOGNITO® beer.

Flavor & Aroma Products

INCOGNITO®

A 100% all-natural hop product crafted to deliver highly concentrated hop flavor and aroma while maximizing brewing efficiency and minimizing process loss. INCOGNITO® is simply the best part of the hop, without any vegetative material. It's flowable at ambient temperature, up to 75% cheaper to ship and store than pellets, and easy to clean up.

AROMAHOP® OE

AromaHop® OE provides an economical means to deliver light-stable, variety nonspecific, hop aroma to beer. Made by removing alpha-acids and most of the beta-acids from CO₂ hop extract, AromaHop® OE can be used for many purposes: it's a cost-effective way to add back hop aroma to light-stable beers or traditionally hopped beers when added late in the boil, or it can help knock down foam and improve efficiency when added early in the brew kettle.

PHA® FLAVOR AND AROMA PRODUCTS

Completely soluble and free of hop alpha-acids, PHA® products offer a versatile flavor and aroma palette and a great complement to traditional kettle additions. Extracted and distilled from cone hops. Available in PHA® Classics, PHA® Varietals and PHA® Topnotes.





INCOGNITO® is available
in an ever-expanding line-up
of true-to-type varieties.



This aroma hop features bright citrus
flavors including lime, grapefruit and
various tropical fruity characters.



Offers intense and unique fruity
and citrus notes including melon,
berry, citrus lime, apple and papaya.



A complex blend of floral, tropical,
fruity, and earthy characteristics that
work well in many styles of beer.

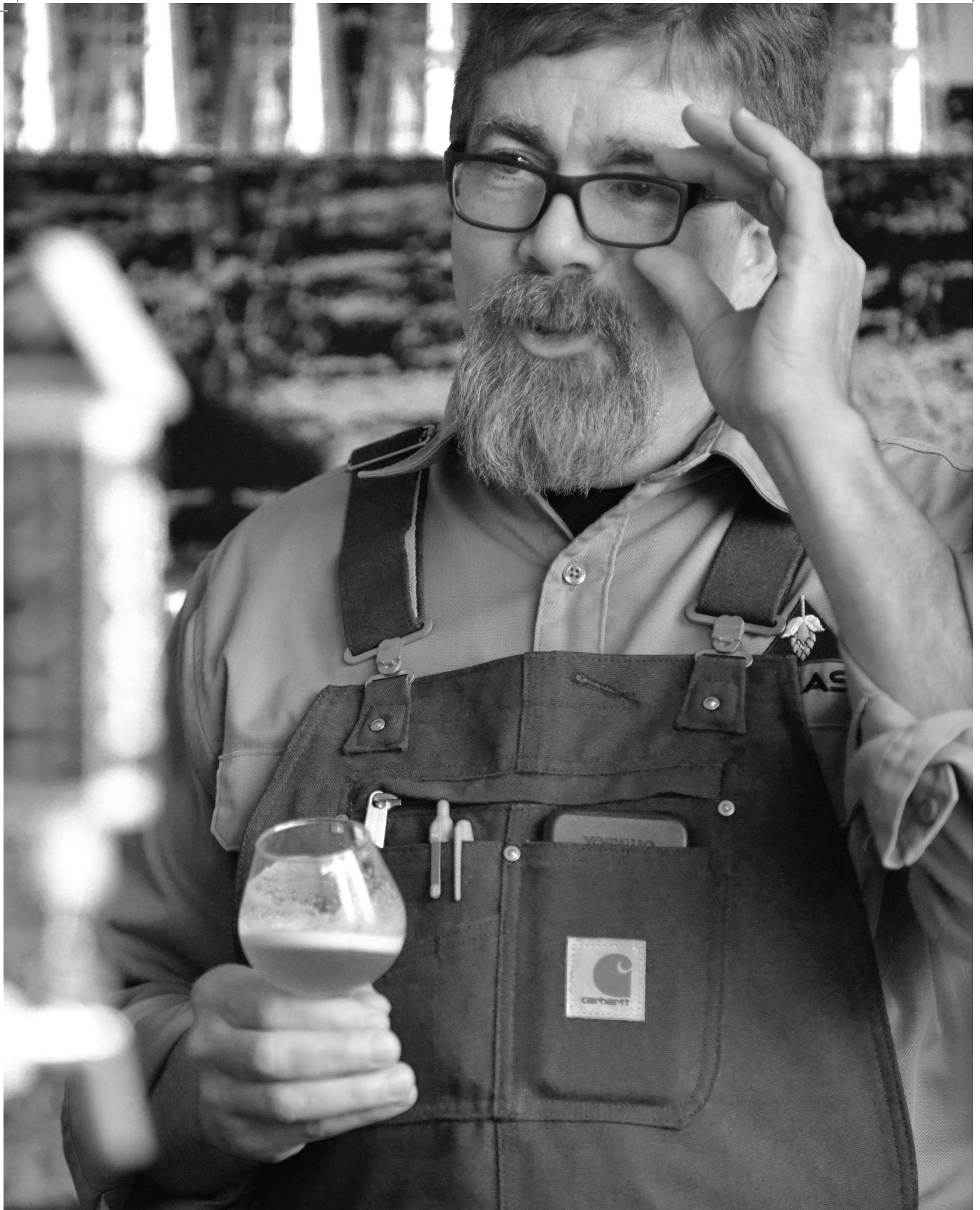


Complex fruity and citrus flavors,
including distinct tangerine, coconut,
tropical and stonefruit.



Combines cream, vanilla, wood and
citrus flavors, often described as “coconut,”
“barrel aged” and “whiskey” in beer.







A better way to bitter.

FLEX[®]: Flowable hops for efficient bittering.

“The name FLEX[®] comes from ‘flowable extract,’” says Virgil McDonald, head brewmaster at John I. Haas’ Innovations Brewery. “I know, it’s pretty creative. That’s why they keep me around.” All jokes aside, when it comes to bittering beer, FLEX[®] is a serious tool for serious brewers.

“FLEX[®] is basically INCOGNITO[®]’s older brother. It was designed to be extremely easy to use, and to help minimize process loss. You can just pop open the top and pour it right in,” says McDonald. “But I like to brew with it because FLEX[®] gives you a really clean bittering profile. Here at HAAS, we always want to make sure that we’re showcasing our hops. So a nice, simple malt bill and that bright, beautiful FLEX[®] bitter, it really lets our hops shine.”

OSKAR BLUES BREWERY – CANARCHY



CANarchy was an early adopter of FLEX[®], John I. Haas’ innovative hop bittering product, company-wide and uses it in most of their beers for bittering - including Oskar Blues’ Dale’s Pale Ale. FLEX[®] reduces wort losses and provides the clean, consistent bittering you want in a convenient, easy to use form.

Bittering Products

CO₂ HOP EXTRACT

Prepared from hops or hop pellets using pressurized carbon dioxide, CO₂ Hop Extract contains the alpha-acids and essential oils of hops and provides added efficiency and flexibility in the brew house. It's exceptionally stable when properly stored, and retains the aroma and the bittering potential of the hops from which it is made. Non-variety specific CO₂ hop extract that can be standardized to 20-30% iso-alpha-acids to meet your specific brewing needs.

ISOHOP® HOP EXTRACT

Intended to improve brewer's control over bitterness, Isohop® Hop Extract naturally acts as an antimicrobial agent when added to beer. Standardized to 30% iso-alpha-acids, it's produced from CO₂ extraction and designed to replace kettle bittering hops and improve hop utilization.

FLEX® FLOWABLE BITTERING EXTRACT

A flowable bittering hop product derived from pure hops, FLEX® is easy to use, easy to pour, and includes no vegetative material—reducing wort loss and improving clean up. FLEX® disperses more readily than whole hops or pellets and provides a 10–20% (relative) increase in alpha-acids utilization as compared to standard T90 hop pellets.

ISOHOP® HOP EXTRACT 20%

Standardized to 20% iso-alpha-acids, and designed to replace kettle bittering hops and improve hop utilization, it naturally acts as an antimicrobial agent when added to beer.

ISOHOP® RESIN

Developed from the extraction of the alpha-acids and essential oils that contribute to beer's bitterness, aroma, foam, and microbiological stability, Isohop® Resin offers an alpha acids content ranging from 30% to 65%, depending on the characteristics of the original hops, as well as the beta acids, essential oil, and other soft resin components of hops.

REDIHOP® HOP EXTRACT

Provides protection from light-struck flavor. It has a pleasantly smooth bitterness and, when added to wort or beer, Redihop® will act as an antimicrobial agent. Produced from CO₂ hop extract, Redihop® is an aqueous solution of pure rho-iso-alpha-acids. Smooth, soft bitterness, approximately 70% as bitter as normal iso.





TETRAHOP GOLD® HOP EXTRACT

Enhances beer foam when used post-fermentation as a replacement for a portion of the normal bittering. In the absence of normal alpha-acids and iso-alpha-acids, it also provides complete protection from light-struck flavor. Provides a more powerful/concentrated bitterness—up to 1.7 times more bitterness than iso-alpha-acids.

HEXAHOP GOLD® 10% HOP EXTRACT

Improves foam stand and cling. It's ideal for light-stable hopping in beers packaged in green or clear glass and it imparts a clean, smooth bitterness that is especially effective in low BU beers. Water soluble solution standardized to 10% blend of hexa-hydro-iso-alpha and tetra-hydro-iso-alpha acids.

HEXAHOP® 95 HOP EXTRACT

Water soluble solution standardized to 20% blend of hexa-hydro-iso-alpha and tetra-hydro-iso-alpha acids. Improves foam stand and cling and is ideal for light-stable hopping in beers packaged in green or clear glass. It imparts a clean, smooth bitterness and has desirable antimicrobial properties.

IKE – ISOMERIZED KETTLE EXTRACT

A pre-isomerized CO₂ extract containing free iso-alpha-acids along with soft resins and hop oils, IKE can be used as a complete or partial replacement of normal kettle CO₂ extract. It's non-variety specific, and is generally 40-60% iso-alpha-acid with an end utilization rate of approximately 92%.

FLEX®

HIGH ALPHA ACID CONCENTRATION FLEX® contains approximately 65% alpha acids and provides greater efficiency in shipping and storage as compared to standard pellets and powders.

CONVENIENTLY POURABLE Our proprietary processing technology results in a CO₂ hop resin with low viscosity at room temperature that makes it easy to measure and dose.

NO HOP SOLIDS With FLEX® you needn't worry about costly losses and waste disposal associated with wort retention in hop solids.

HIGH BITTERNESS UTILIZATION Because the alpha acids from FLEX® are dosed in a liquid form, bitterness utilization is typically improved over T90 hop pellets by 10-20% (relative).

NOTHING BUT PURE HOPS FLEX® is formulated using only hop lupulin components in their native form.

NO SPECIAL DOSING REQUIREMENTS OR CALCULATIONS It is recommended that FLEX® be dosed directly to the brew kettle at the beginning of boil.



Brewing Solutions

Products

HOPAID® ANTIFOAM

Are you looking for a way of preventing too much foam being created during fermentation? HopAid® Antifoam is a natural, hop-based antifoam agent. The suspension is suitable for use with top or bottom-fermented beers in all types of fermentation tanks. HopAid® Antifoam is proven to significantly reduce overfoaming during fermentation. As a result, less fermenter headspace volume is needed, increasing your fermentation capacity. It has no impact on the final beer's foam retention properties.

Training

HOPS ACADEMY

This two-day training course offered by John I. Haas instructs brewers and beer professionals on relevant industry topics ranging from botany, agronomy, logistics, economics, brewing science and sensory evaluation. The course includes lectures from HAAS experts, as well as thought leaders from the broader industry. Previous guest lecturers include Dr. Tom Shellhammer from the Department of Food Science and Technology at Oregon State University and Dr. Daniel Sharp, Director of Brewing Process Development at Ninkasi Brewing.

HOP FLAVORIST

This two-day training course condenses the standard training that the John I. Haas Sensory Team undergoes each year. The course is designed to train both new and experienced members of the brewing community on basic aroma discrimination and hop flavor and aroma profiling.

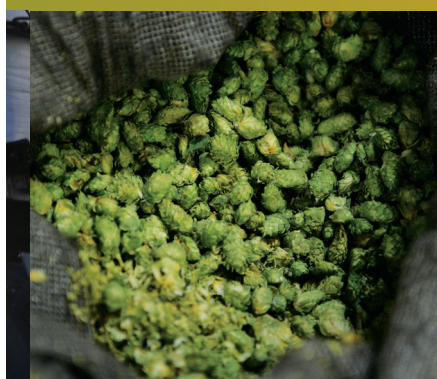




Tools

HOP AROMA STANDARDS KIT

The result of collaboration between John I. Haas and BarthHaas flavorists and perfumists, this kit was developed to train everyone from homebrewers to seasoned professionals on how to distinguish the twelve major aroma attributes found in hops. The aromas are formulated to be highly reflective of the exact compounds found in hops. It is a good training tool and conversation piece, used for smelling education and enjoyment only (not for consumption).



SENSORY LANGUAGE

The BarthHaas Group developed this uniform sensory language, featured in our Hop Aroma Standards Kit, specifically for hops and hoppy beers. It defines twelve aroma categories and identifies the specific aroma attributes of each.



FLORAL Elderflower, chamomile blossom, lily of the valley, jasmine, apple blossom, rose, geranium, carnation, lilac, and lavender



BERRY & CURRANT Blueberries, raspberries, blackberries, strawberries, cassis (black currant), red currant, wild strawberries, cranberries



HERBAL Lovage, thuja, basil, parsley, tarragon, dill, fennel, thyme, rosemary, marjoram, green tea, black tea, mate tea, sage



CITRUS Grapefruit, orange, lemon, lime, bergamot, lemon grass, ginger, tangerine



CREAM CARAMEL Butter, chocolate, yogurt, honey, cream, caramel, toffee, coffee, tonka, vanilla, coconut



SPICY Pepper, chilli, curry, juniper, aniseed, nutmeg, liquorice, clove, gingerbread, fennel seeds



SWEET FRUIT Banana, watermelon, honeydew melon, peach, apricot, passion fruit, lychee, dried fruit, plum, pineapple, cherry, kiwi, mango, guava



WOODY AROMATIC Tobacco, cognac, barrique, leather, woodruff, incense, myrrh, resin, cedar, pine, earthy



GREEN-GRASSY Green-grassy, fresh cut grass, hay, tomato leaves, green peppers, nettle



GREEN FRUIT Pear, quince, apple, gooseberry, white wine grapes



MENTHOL Mint, lemon balm, camphor, menthol, wine yeast



VEGETAL Celery stock, celery root, leek, onion, artichoke, garlic, wild garlic





Proud to be hops experts for the world's best beers.

The BarthHaas Group family of companies.

John I. Haas is a member of the BarthHaas Group. With offices in Germany, the USA, the UK, Australia and China, the BarthHaas Group conducts business on every continent. It is a world leader in breeding, growing, processing, and marketing hops and hops products. The group's portfolio also includes storage and logistics services, hop-related research and development, and application technologies for the brewing industry and other sectors.



How to buy

JOHN I. HAAS AND THE BARTHHAAS GROUP supplies premium hops to innovative brewers around the world. To learn more about becoming a HAAS customer, please contact us at info@johnihaas.com.

You can also find our hops online through our premium distributors:

United States

WILLAMETTE VALLEY HOPS

+1.503.633.4677
hops@wvhops.com
willamettevalleyhops.com

HOP HEAD FARMS

+1.269.671.4439
sales@hopheadfarms.com
hopheadfarms.com

HOLLINGBERRY AND SON

+1.509.248.6436
sales@hollingberyandson.com
hollingberyandson.com

SPOTHOPS.COM (CRAFT)

+1.208.649.4677
sales@yakimavalleyhops.com
spothops.com

YAKIMA VALLEY HOPS (HOMEBREW)

+1.208.649.4677
info@yakimavalleyhops.com
yakimavalleyhops.com

Canada

HOPS CONNECT

+1.905.975.4677
saleseast@hopsconnect.com
+1.604.358.4677
saleswest@hopsconnect.com
hopsconnect.com

WILLAMETTE VALLEY HOPS

+1.503.633.4677
hops@wvhops.com
willamettevalleyhops.com

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+1.208.649.4677
sales@yakimavalleyhops.com
spothops.com

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MALTAS E INSUMOS

CERVECEROS SA | MICERVESA
+52.614.413.0216
ventas@micervesa.mx
micervesa.mx

South America - East

LNF LATINO AMERICANA

+55.54.2521.3124
lnf@lnf.com.br
lnf.com.br

South America - West

GECORP

+56.2.2207.3918
info@gecorp.cl
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+81.3.5405.8635
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kataoka.com

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horikawa@ohnishishoji.co.jp
ohnishishoji.co.jp

China

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barthhaas.com

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Vietnam

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