

The tools you need
to brew your best.



HAAS

PRODUCTS & SOLUTIONS

AUGUST 2021





Expanding, the brewer's toolkit.

At John I. Haas, we're honored to be able to work with some of the world's best brewers to create incredible beers and innovative flavors, year after year. And if there's one thing we've learned after all those years, it's that no two brewers brew beer, or use hops and hop products, the exact same way.

That's why HAAS® is constantly working to expand and improve our product line-up, to give you the tools to brew your best beer. From a broad portfolio of hops that spans the world's great hop-growing regions to innovative hop products and advanced brewing solutions. All designed to unlock your creativity, improve your process efficiencies, and help you deliver consistently great beer for your customers—batch after batch after batch.

Thanks for brewing with us. Cheers!

COVER New Belgium Brewing (from left to right):

Cody Reif, *Brewing Innovations Manager*

Kelly McKnight, *Pilot Brewer*

Dave Knospe, *Senior Brand Manager*

Matty Gilliland, *Brewing Supervisor*

Christian Holbrook, *Brewmaster*





It starts with the best hops, from every corner of the world.

Hop flavors from the world's great hop-growing regions.

“Going down to meet the team from HPA (Hop Products Australia) and seeing their operations first-hand, I was just blown away,” says Roy Johnson, National Sales Manager for John I. Haas. “You immediately see why Australian hops are doing so well. The quality, the flavor, the new varieties—it’s the result of a ton of hard work, smart agronomic science and a real dedication to the craft brewer.”

HAAS® is a proud member of the BarthHaas Group, a global network of family-owned hops farms, processors and distributors. This gives us not just a great perspective on the hops industry, but unique access to one of the widest selections of hops—from Australia, New Zealand, Europe, and throughout the Pacific Northwest. “With HAAS, the world is your brewkettle!” says Roy.

EQUILIBRIUM



COME AT ME, BRO! is a triple IPA born from a collaboration with Equilibrium brewery. It showcases the classic Australian hop, **Galaxy**®, along with **Citra**® and **Idaho7**™ in the whirlpool with a Citra® dry hop. It features big notes of papaya, peach, mango, and cantaloupe.

73 different hops.

Endless brewing possibilities.

ADEENA™

ADHA 1940 c.v.

United States
Herbal, Spicy, Floral

AMARILLO®

VGXP01 c.v.

United States
Citrus, Sweet Fruit, Floral

ARAMIS

France
Spicy, Citrus, Herbal

ARIANA

Germany
Sweet Fruit, Berry &
Currant, Floral, Citrus

AZACCA®

ADHA 438 c.v.

United States
Sweet Fruit, Citrus, Woody
Aromatic, Green-Grassy

BARBE ROUGE

France
Berry & Currant, Citrus

BRU-1™

United States
Sweet Fruit, Green Fruit,
Green-Grassy

CASCADE

United States
Floral, Citrus,
Woody Aromatic

CASHMERE

United States
Citrus, Sweet Fruit, Herbal

CENTENNIAL

United States
Citrus, Sweet Fruit,
Woody Aromatic, Floral

CHINOOK

United States
Citrus, Sweet Fruit,
Woody Aromatic, Spicy

CITRA®

HBC 394 c.v.

United States
Sweet Fruit, Citrus, Floral

CLUSTER

United States
Floral, Sweet Fruit, Citrus

COLUMBUS

United States
Citrus, Spicy,
Vegetal, Sweet Fruit

COMET

United States
Citrus, Berry &
Currant, Sweet Fruit

CRYSTAL

United States
Woody Aromatic,
Floral, Spicy

ECLIPSE®

04-337-016 c.v.

Australia
Citrus, Woody Aromatic

EKUANOT®

HBC 366 c.v.

United States
Green-Grassy, Sweet
Fruit, Citrus, Floral

EL DORADO®

United States
Citrus, Green Fruit,
Sweet Fruit

ELIXIR

France
Spicy, Citrus, Berry &
Currant, Floral,
Woody Aromatic

ELLA™

01-220-060 c.v.

Australia
Sweet Fruit, Spicy

ENIGMA®

02-016-008 c.v.

Australia
Green Fruit, Sweet Fruit,
Berry & Currant

FUGGLE

France
Woody Aromatic,
Floral, Menthol

GALAXY®

94-203-008 c.v.

Australia
Sweet Fruit, Citrus

GALENA

United States
Citrus, Sweet Fruit,
Green-Grassy

GOLDING

United States
Cream Caramel,
Spicy, Floral

HALLERTAU BLANC

Germany
Green Fruit, Berry &
Currant, Citrus

HBC 431 c.v.

United States
Herbal, Floral, Spicy

HBC 472 c.v.

United States
Woody Aromatic,
Cream Caramel, Citrus

HBC 522 c.v.

United States
Citrus, Floral,
Woody Aromatic

HBC 586 c.v.

United States
Sweet Fruit, Berry &
Currant, Spicy, Citrus

HBC 630 c.v.

United States
Sweet Fruit, Berry &
Currant, Cream Caramel

HBC 638 c.v.

United States
Floral, Berry & Currant,
Sweet Fruit

SENSORY LANGUAGE

It's easier to discuss hop characteristics when everybody speaks the same language. That's why HAAS® developed this uniform system to define specific aroma categories and identify distinct attributes for each.



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



BERRY & CURRANT Cassis, 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, lemongrass, ginger, tangerine



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



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



HBC 1019 c.v.

United States
Sweet Fruit, Citrus,
Cream Caramel

HERKULES

Germany
Citrus, Sweet Fruit, Menthol

HERSBRUCKER

Germany
Menthol, Citrus, Herbal

HÜLL MELON

Germany
Sweet Fruit, Berry &
Currant, Floral, Spicy

IDAHO 7™

United States
Sweet Fruit, Woody
Aromatic, Citrus

IDAHO GEM™

United States
Sweet Fruit, Citrus, Herbal

LIBERTY

United States
Floral, Citrus,
Woody Aromatic

LORAL®

HBC 291 c.v.
United States
Floral, Herbal, Citrus

MAGNUM

Germany
Green-Grassy,
Woody Aromatic, Herbal

MANDARINA

BAVARIA
Germany
Citrus, Sweet Fruit,
Berry & Currant

MCKENZIE™

C-148 c.v.
United States
Citrus, Sweet Fruit,
Woody Aromatic, Herbal

MILLENNIUM®

United States
Woody Aromatic,
Floral, Citrus, Menthol

MISTRAL

France
Citrus, Sweet Fruit,
Green Fruit

MITTELFRIH

Germany
Herbal, Floral,
Woody Aromatic

MOSAIC®

HBC 369 c.v.
United States
Citrus, Sweet Fruit,
Berry & Currant

MOUNT HOOD

United States
Spicy, Herbal, Citrus

NORTHERN BREWER

Germany
Woody Aromatic, Menthol

NUGGET

United States
Herbal, Citrus, Sweet
Fruit, Woody Aromatic

PACIFICA™

New Zealand
Citrus, Sweet Fruit,
Floral, Spicy

PAHTO®

HBC 682 c.v.
United States
Sweet Fruit, Herbal,
Floral, Woody Aromatic

PEKKO®

United States
Citrus, Menthol,
Sweet Fruit, Floral

PERLE

Germany
Herbal, Menthol,
Citrus, Green Fruit

RAKAU™

New Zealand
Sweet Fruit, Citrus,
Green Fruit

SAAZ

Czech Republic
Citrus, Cream Caramel,
Woody Aromatic,
Herbal, Spicy

SABRO®

HBC 438 c.v.
United States
Citrus, Sweet Fruit,
Cream Caramel

SAPHIR

Germany
Spicy, Citrus, Berry &
Currant, Herbal

SPALTER SELECT

Germany
Citrus, Woody Aromatic,
Herbal, Floral

STERLING

United States
Herbal, Citrus, Spicy

STRATA™

United States
Sweet Fruit, Berry &
Currant, Menthol

STRISSELSALT

France
Herbal, Floral,
Spicy, Citrus

SUMMIT®

United States
Vegetal, Citrus, Herbal

TALUS™

HBC 692 c.v.
United States
Citrus, Floral,
Woody Aromatic

TETTNANGER

Germany
Floral, Woody Aromatic,
Cream Caramel, Citrus

TOPAZ™

TC-85-70 c.v.
Australia
Berry & Currant,
Green Fruit, Sweet Fruit,
Woody Aromatic

TRADITION

Germany
Sweet Fruit, Berry &
Currant, Citrus

TRISKEL

France
Floral, Sweet Fruit,
Cream Caramel

VIC SECRET™

00-207-013 c.v.
Australia
Sweet Fruit, Woody
Aromatic, Citrus

WARRIOR®

United States
Citrus, Floral, Herbal

WILLAMETTE

United States
Woody Aromatic,
Spicy, Herbal

ZEUS

United States
Citrus, Spicy,
Vegetal, Sweet Fruit



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



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



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



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



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



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





For big, bold flavor and aroma, these hops have it all.

The newest members of the HAAS® hops portfolio.

“Getting to know a new hop variety is a labor of love. It takes time to get to know a hops personality,” says Virgil McDonald, Head Brewmaster at the HAAS Innovations Brewery. “But when it comes to some of our newer varieties—like BRU-1™, Sabro®, Talus™—brewers are crushing it right out of the gate.”

From the pineapple punch of BRU-1™ to the piña colada flavor of Sabro® and the pink grapefruit of Talus™, these big bright flavors are helping brewers break new grounds in the world of IPA. “The creativity today’s breweries are showing, the combinations they’re putting together with these hops, is awesome.”

LEFT
Marissa Porter, Agronomist for HAAS®

ROGUE ALES & SPIRITS



BATSQUATCH celebrates the hazy details surrounding one of the Pacific Northwest’s biggest mysteries, and has quickly become one of Rogue’s most popular brews. This big hazy IPA features **Mosaic®**, **El Dorado®** and **BRU-1™** hops, offering intense tropical flavors and aromas.



Featured Experimental Hops

HBC 586



HBC 586 resulted from a hybrid pollination of an unpatented female selection YCR 21 and male parent 01239-2. When used as a whirlpool addition or dry hop addition, HBC 586 delivers a large medley of tropical fruit flavors: mango, guava, lychee, citrus, with slight sulfur and herbal notes.

HBC 630



This experimental variety was bred from a 2008 cross between HBC 364 and male parent 21-10-21. HBC 630 is complex and fruity, with sweet fruit (cherry) and berry (raspberry) character. In addition, sweet candy-like esters and lactones combine to give creamy notes of banana and peaches.

HBC 1019



HBC 1019 arose from a 2016 cross between two HBC developmental varieties. It has a potent but pleasing mix of citrus, tropical and stone fruits. With notes of coconut, Valencia oranges, caramelized bananas, peaches, and honeydew melon, HBC 1019 is reminiscent of dark rum and daiquiris.



The future of beer is on the bine.

Many brewers know the Hops Breeding Company (HBC), a joint venture between John I. Haas and Yakima Chief Ranches. HBC is responsible for many of the exciting hop varieties that define modern brewing, and that go on to receive commercial brand names, like: Citra®, Mosaic®, Sabro®, and more.

“Each year, we’ll do between 50 to 75 hybrid crosses that consist of matings between two different hop pedigrees—say, a Sabro® female hop and a Citra® male,” said Michael Ferguson, head of HAAS’ hop breeding program. Out of those matings, the HAAS breeding team will get around 10,000 to 20,000 new hop progeny. “Generating that new population of hops is the most important thing we do.”

For the 2021-22 crop year, some of the most promising are HBC 1019, HBC 630, and HBC 586. “HBC 630 and HBC 586 are big, fruit-forward hops,” says Michael. “I love 1019, it’s a creamy-sweet hop with tropical, almost candied-fruit-like flavors.” Who knows, when it comes to your next great beer, maybe Michael’s got your number.

Crossing varieties to find the next great hop.

LEFT

Roy Johnson, National Sales Manager for HAAS®
Michael Ferguson, Director of Hop Breeding for HAAS®





Bigger. Bolder. Brighter.

LUPOMAX®. Designed to deliver optimized hop flavor.

LUPOMAX® packs a lot of benefits into a small package. A highly consistent, concentrated lupulin pellet designed to deliver optimized hop flavor. LUPOMAX® delivers true-to-type hop flavor and reliable brewing performance. Available now in popular hop brands, keeping your beer on trend.

“There are so many positives,” says Hunter Culbertson, Purchasing Manager from Deschutes Brewery, “And so many different applications.” Jeff Johnson, Pilot Brewery Lead at Deschutes Brewery, agrees. “Right now, we’re dry hopping with LUPOMAX® in our Red Chair Northwest Pale Ale. It’s just so impactful, we’re looking forward to peppering it in throughout Deschutes’ line-up.”

DESCHUTES



The RED CHAIR NWPA limited release IPA features the citrus punch of a big IPA, minus the one-dimensional hop sledgehammer. It’s brewed with **LUPOMAX Sabro®**, as well as select specialty malts that round out the edges for a complex, copper-colored brew.

LEFT

Jessica Cruzan, Brewhouse Manager for Deschutes





Let the flavor flow, and the efficiency will follow.

INCOGNITO®
delivers concentrated
flavor and maximum
brewing efficiency.

“A year ago, we were looking at IPA, really trying to bring it more into the modern expectation without necessarily going into NEIPA territory,” said Christian Holbrook, Brewmaster of New Belgium Brewing. “INCOGNITO Mosaic® and INCOGNITO Citra® made a big difference. They helped us maintain that classic IPA flavor and made it a lot stronger.”

New Belgium was an early adopter of INCOGNITO®, the 100% all-natural hop product that has zero vegetative material. Today, it’s a core part of their VODOO RANGER® line-up of beers. “The brewing efficiency is great. It minimizes hot wort losses while allowing us to not use as much in the way of pellets—it really gives us a lot of options.” Now that INCOGNITO® is featured in seven New Belgium brands, we’re glad we’ve helped give beer drinkers a lot of great options, too.

NEW BELGIUM



Bursting with tropical aromas and juicy fruit flavors, the VODOO RANGER® series of IPA has achieved an almost cult-like status. This incredible lineup from New Belgium uses wide array of **INCOGNITO®** varieties and trendsetting malts to produce beautifully bold, hop-forward beers.

LEFT

Christian Holbrook, Brewmaster for New Belgium Brewing





Well-rounded flavors. Less beer loss.

SPECTRUM. A revolutionary way to dry hop.

“I hesitate to say that SPECTRUM is a ground-breaking product, but... it really is,” says Jack Teagle, Key Account Manager for BarthHaas®. “It’s a flowable hop product that is fully dispersible on the cold side of the brewing process. It’s made with 100% hops, with no emulsifiers—so it contains all the best parts of the hop.”

No hop solids means less loss, and easier clean up—and no special dry hopping equipment is required. “In trial after trial, we realized that SPECTRUM worked very well with other hop products,” Jack continued. “As a standalone product, SPECTRUM can deliver great results on the cold side. But, it also does a fantastic job in combination with other hop products, like INCOGNITO®, LUPOMAX®, or even just T-90 Pellets. You really see the whole spectrum of hop flavors come out when you dry hop with it.”



LEFT

Alejandro Cortés González, Brewing Solutions Specialist for HAAS®





For greater flexibility across your operations.

FLEX®: Flowable hops for efficient beer bittering.

“FLEX® is what it says it is—flexible,” says Tim Mathews, VP of Global Brewing for the CANarchy Craft Brewery Collective. “The biggest benefit is the ability to measure out exactly what we need, per brand, without being tied to a unit size. The flexibility and the ease of use is key.”

CANarchy began using FLEX® for bittering their Oskar Blues brand of beers and, over the last seven years, they’ve extended it across their entire portfolio. “Not everyone bitters these days, but we still do. Today, we have eight different facilities and almost 100 different brands. FLEX® gives us the benefits of hop extract but in a way that can be applied specifically to each individual brand, and maneuver as things change. Because we can make those adjustments, we can be very efficient. That’s just huge.”

NEW REALM BREWING



TRANSCENDENTAL IPA is a recent collaboration with New Realm. This double IPA is a citrus bomb dry hopped with experimental hop varieties including **HBC 586**, **HBC 472**, and **Talus™** for huge tropical fruit, citrus, and coconut aromas, and bittered with **FLEX®**.

LEFT

Tim Mathews, VP of Global Brewing for CANarchy

Flavor & Aroma Products

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.

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 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.



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

Available in Centennial, Chinook, Citra®, El Dorado®, Ekuantot®, Mosaic® and Sabro® and HBC 472, with more choices coming soon!



Consistent lupulin concentration for optimized hop flavor. LUPOMAX® pellets are designed with consistent alpha for reliable brewing performance and are HAAS Sensory Plus™ selected for true-to-type hop flavor, year-to-year. With concentrated flavor and less green matter, you can increase beer yields and decrease costs.

Amarillo®, Ariana, Azacca®, BRU-1™, Callista, Cashmere, Citra®, Columbus, Ekuantot®, El Dorado®, Hüll Melon, Idaho 7™, Mosaic®, Saaz, and Sabro®, with more choices coming soon!

SPECTRUM

A revolutionary way to dry hop, SPECTRUM is a flowable, 100% hop-derived product that is fully dispersible in cold-side applications for great flavor, efficiency, and less beer loss. Because SPECTRUM disperses immediately, there's no need to wait—you get instant aroma and can turn tanks over more quickly than ever.

Available in Citra® and Mosaic®, with more choices on the way.



Bittering Products

HOP EXTRACT

Prepared from hops or hop pellets using pressurized carbon dioxide, 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.

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 hop extraction and designed to replace kettle bittering hop and improve hop utilization.

REDIHOP® HOP EXTRACT

Provides protection from light-struck flavor. It has a pleasant smooth bitterness and, when added to wort or beer, Redihop® will act as an antimicrobial agent. Produced from hop extract, Redihop is an aqueous alkaline solution of the potassium salts of rho-iso-alpha-acids.

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.





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 & tetra-hydro-iso-alpha acids.

HEXAHOP® 95 HOP EXTRACT

Water soluble solution standardized to 20% blend of hexa-hydro-iso-alpha & 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 hop 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 hop extract. It's non-variety specific, but is generally 40-60% iso-alpha-acid with an isomerization 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 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 T-90 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.

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).

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.

HOPS COMPANION - 4TH EDITION

A brewer's easy-to-use reference guide for hop varieties from around the world. The design allows the reader to obtain desired information at a glance, including hop background and pedigree info, as well as our Hopsessed® aroma icon lexicon for key hop flavor attributes. In addition, each hop variety page contains a table containing specific bitterness and aroma chemical data.

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.





How to buy

Buy direct from John I. Haas, or from any of our hand-picked distribution partners dedicated to ensuring supply chain consistency and optimal product quality. So if you're a small craft brewer, run a nano brewery in your basement, or produce hundreds of thousands of barrels a year, we have the quality hops you need. Explore our worldwide network to find a partner who's right for you.

United States

WILLAMETTE VALLEY HOPS

+1.503.633.4677

hops@wvhops.com

willamettevalleyhops.com

HOP HEAD FARMS

+1.269.671.4439

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hopheadfarms.com

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