



NOW European varieties available

## CONSISTENT LUPULIN CONCENTRATION FOR OPTIMIZED HOP FLAVOR.

## MAKING IT EASIER TO BREW HOP-FORWARD BEERS.



ADVANCED
HOP PELLETS
OPTIMIZED FOR
HOP FLAVOR



PROCESS
DELIVERS
CONSIS-TENCY AND
TRUE-TO-TYPE HOP
FLAVORS



RELIABLE BREWING
PERFORMANCE
BREW
AFTER BREW



REDUCES BEER LOSS MORE BEER TO SELL



US hop brands: Amarillo® VGXP01 c.v., Azacca® ADHA 483 c.v., BRU-1<sup>™</sup>, Cashmere, Citra® HBC 394 c.v., Columbus, Ekuanot® HBC 366 c.v., El Dorado®, Idaho 7<sup>™</sup>, Mosaic® HBC 369 c.v. and Sabro® HBC 438 c.v.



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## NOW AVAILABLE IN EUROPEAN VARIETIES!

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.



"What I love about these new European varieties is how they give you a whole new world of flavor and aroma to play with. Whoever thought it would be possible to produce a big punchy dry hop flavor with varieties such as Callista or Huell Melon! They are so reliable as well. By using LUPOMAX® pellets, my recipes become almost 'fool proof,' because its Sensory Plus™ process ensures pellet consistency and reliability."

Dr. Christina Schönberger

Head of Innovation and Education BarthHaas®