



BarthHaas®

X

**PRODUCT
GUIDE**



CUSTOM FIT TO CRAFT AND INDEPENDENT BREWERS

BarthHaas X is a fully integrated part of BarthHaas, the largest supplier of hops and hop products in the world. Because of this, we have the full range of products from a portfolio that offers access to great flavors and aromas often not available from any other supplier. We offer the highest quality through world-leading processing techniques, piece of mind through the BarthHaas guarantee, increased profits and efficiency through our innovative hop products and world-leading technical and brewing support through our Brewing Solutions team.

The best part of this for you, is that by way of BarthHaas X all of this is available from a supplier that is specifically set up to meet your needs as a craft or independent brewer. We understand the time and space restrictions you may face, as well as flexibility of service you require. So rather than make you fit the needs of our business, we have made sure that through BarthHaas X, BarthHaas can fit yours.

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A GLOBAL HOP PORTFOLIO FOR EVERY BEER.

BarthHaas X can offer one of the world's most extensive and finest hop variety portfolios. We give you access to the American greats via our joint ownership of the Hop Breeding Company. Exclusive access to legendary Australian varieties comes from our sibling company Hop Products Australia. And the finest traditional and noble varieties of Europe are brought to you through BarthHaas; a business that has been supporting the hop industry for over 225 years. All varieties are available in traditional T90 format.

You can also get more flavor and efficiency from your hops by using our LUPOMAX®, BBC™ pellet, SPECTRUM or INCOGNITO® technologies. Please check with us for availability and prices.





AUSTRALIAN

VARIETY	INFO & CHARACTER	GREAT FOR BREWING...
Eclipse®	Brand new in 2020. Sweet mandarin, citrus peel and pine needles.	IPA, especially West Coast style
Ella™	Orange, tropical.	Lager, with a more tropical edge
Enigma®	Intense white fruit, white wine, melon, grape with a tropical finish.	Saison and very pale ales in combination with piney flavors
Galaxy®	High impact aroma hop. Passion fruit and citrus.	IPA and pale ales. Defines the category of Pacific Pale Ales
Topaz™	High alpha, multi-use. Fruity lychee	Often used for bittering but finding a new home in darker beers, dry or late hopped.
Vic Secret™	Pineapple and tropical fruits.	Part of the dry hop and whirlpool mix for NEIPA or saison

SLOVENIAN AND CZECH

Aurora	Hybrid super Styrian. Dried fruits, apple blossom and lime.	Great for pale ale styles
Bobek	Soft citrus. Pleasant classic and clean hop flavor	Perfect for modern lagers and new session pale ales
Celeia	Classic clean spicy orange.	
Kazbek	Spicy, lemon citrus.	Widely used in saison and session ales
Saaz	Classic noble aroma, spicy, citrus and herbal.	Lager... of course!
Savinjski Golding	Delicate, slightly spicy aroma.	Lager
Sladek	Bred to replace Saaz. Noble type aroma with some fruit.	

GERMAN

Ariana	Cross of Herkules and wild male. Sweet fruits and floral notes.	Excellent for Euro IPA
Brewers Gold	Spicy, earthy, fruity.	Use from saison to pale ales, especially classic Belgians
Cascade	Deeper citrus than US version. Limoncello, passion fruit, raspberry.	Great for Pales
Callista	Pear, strawberry & orange.	Great for Euro IPA
Comet	Northern hemisphere classic. Pine, citrus, blueberry.	West Coast IPA, session IPA
Hallertau Hersbrucker	Classic German. Noble, spicy.	Lager

GERMAN

VARIETY	INFO & CHARACTER	GREAT FOR BREWING...
Hallertau Mittelfrueh	Classic German. Noble, lilac, carnation, lemon and bergamot.	Lager, and lager. Amazing lager.
Hallertau Blanc	Tropical, spicy, grapefruit. Great in combination with Mandarina	Spicy pale ales, modern saison and Berliner styles
Hallertau Tradition	Spicy but with fruity edge.	
Herkules	Robust, high alpha, with some citrus.	Higher flavored beers, needing hefty bitterness: Imperial Stouts etc.
Huell Melon	Distinct melon, white fruit aroma.	Fantastic in saison, pale ales, summery blond beers
Magnum	Classic spicy clean alpha variety.	Whisper clean bitterness.
Mandarina Bavaria	Modern classic. Orange, fruity, citrus.	Wide use in many styles
Monroe	Newer aroma variety. Red fruits, raspberry, cherry and orange.	Pale ales, saison, wheat beers and Czech summer ale
Northern Brewer	High alpha bittering. Also good for noble aroma.	Steam beer styles
Perle	Herbal, spicy.	Multi-purpose variety
Polaris	Floral, some say minty. High alpha.	
Relax	Originally bred for tea making with a nice lemongrass flavor. Near 0% AA	Great dry hop addition
Saphir	Fine aroma, lemon, fruity, floral.	Perfect in Italian style pils
Smaragd (Emerald)	Floral, spicy, fruity.	Excellent in pale ales
Spalt Spalter	Oldest hop variety in Germany. Traditional fine noble aroma.	
Spalter Select	Spalt-like; spicy, floral.	Perfect in Italian style pils
Tettnanger	Mild and slightly spicy.	Classic lager hop. Also modern bitters and pils

FRENCH

Barbe Rouge	New Alsace-bred hop. Ripe red fruit and zesty citrus.	
Strisselspalt	Classic lager-type hop, medium intense pleasant.	Biere de Gardes. Lighter saisons

BRITISH

Bramling Cross	Fruity, black currant notes.	English pale ales, and stouts
Challenger	Dual purpose, floral, spicy.	English summer blond ales



**BRITISH**

VARIETY	INFO & CHARACTER	GREAT FOR BREWING...
East Kent Goldings	Classic spicy, citrus, earthy.	Kentish style summer blond ales
First Gold	Late kettle dwarf hop. Spicy and citrus notes.	Saisons, pale ales, anything light, golden and spicy will benefit from First Gold
Fuggle	Legendary English hop, soft, with spice, wood.	Porters, stouts and anything classic British
Golding UK	Spicy, citrus and earthy.	For British summer ale, Goldings plus an American variety is ace.
Target	Classic English, fruity, excellent dry hop.	For British IPAs, think Target.

AMERICAN

Adeena®	Latest ADHA release. Citrus with spicy notes.	Super new, works really well in British summer ales, and English pale ales
Amarillo®	American classic. Citrus and peach.	Essential in any West Coast style
Azacca®	Dual purpose high alpha. Mango, apricot, pears.	Dry hop classic, amazing mixed with Enigma in Golden strong ales
BRU-1™	Notable for its distinct sweet fruit aroma that is often described as pineapple.	Super popular in the new wave NEIPA
Cascade	Classic American hop. Consistent citrus, grapefruit and spicy flowers	This is the hop for American Pale Ale and British golden ales
Cashmere	Dank tropical and melons	Exciting in Lager to pale ales
Centennial	Classic floral, citrus.	Excellent dry hop in many West Coast styles
Chinook	Classic American alpha variety. Spicy, pine, some earthiness.	Base of many classic or legendary ales, plus finding homes in dry hopped stouts, as well as punchy summer beers
Citra®	The Craft Brewers Hop! Lemon, orange, lime and grapefruit. Clean.	Amazing as dry hop, whirlpool, stand-alone or with many other hops as a supporting role
Columbus	Lemon, black pepper, green onion, mango.	Excellent dry hop in light pale ales
Comet	Pineapple, citrus, earthy. Blueberry; "Simcoe® lite"	Use as part of a dry hop mix for classic West Coast aroma
Crystal	Woody, spicy, grassy	Great in Belgian/saison styles
El Dorado®	High alpha. Tropical, watermelon and stone fruits.	Modern dry hop pale ales and modern hazy beers

AMERICAN

VARIETY	INFO & CHARACTER	GREAT FOR BREWING...
Ekuanot®	Green pepper, papaya, lime, apple blossom.	Excellent dry hop in light pale ales
Mosaic®	Modern classic, a mosaic of flavor, heavy on blueberry. Daughter of Simcoe®	Alone or with Citra in NEIPA/session IPAs. Also very good in lagers.
Mount Hood	Easy, earthy, spicy and fruity.	Excellent in English session ales
Nugget	Mild pleasant herbal aroma.	Low levels in lagers, as well as late hopped in British pale ales
Pahto™	Super clean, super high alpha. Excellent value bittering. Possible substitute for Herkules/Magnum	
Sabro®	Strong coconut, wood, tropical and spice. If unavailable, 472 is a great substitute	Amazing in stouts as much the modern classic NEIPA
Sorachi Ace	Lemon, herbal to dill type.	Excellent in saison and wheat beers
Summit®	Citrus, orange, tangerine and grapefruit.	Excellent dry hop
Talus®	Grapefruit, floral, stone fruit, potpourri, woody, cream, pine.	Perfect dry hop for IPA
Willamette	Clean, spicy, easy-going flavor.	Excellent in a multitude of styles including lagers. Great combo with Cascade in pale ale
HBC 472	Heavy wood citrus, bourbon cask vanilla, & coconut, Neo-mexicanus. Sister to Sabro™.	Amazing in lagers and big dark, red, and rich ales like Imperial Stouts and Mexican/Vienna style lagers
HBC 431	Berry bomb. Strong strawberry and soft red fruits. Excellent in partnership with Ekuanot™	Works well with characterful yeast strains whether in pale ales or in saison/Belgian styles
HBC 522	Floral and citrus like Cascade, but with added soft stone fruit notes.	Amazing in modern pale ales and IPA, leaning to West Coast styles.
HBC 586	Intense tropical fruit punch notes of guava, mango & citrus.	Perfect for hazy, fruit-forward IPA styles
HBC 630	Big on red berry or cherry notes.	Finding favor with revival styles as much contemporary mainstream beers: NEIPA, pales, or newer dark/red ales





THE HOP FLAVOR EVOLUTION

If you're looking for a bigger bang or higher efficiency from your pellets, then our evolved pellet technologies deliver.



BarthHaas'

BBC™

PURE HOP PELLET



BarthHaas'

LUPO  MAX®



JUST THINK OF IT AS A "SUPER T90"

The BBC™ pellet was developed in the USA in a collaboration between our global partner John I. Haas and the Boston Beer Company (hence BBC). They were looking to create a pellet that allowed them to create greater efficiency in their brewing, while keeping as much of the original hop as possible.

The result has proved to be a big hit, particularly within the craft community. It's a great middle ground between tradition and experimentation. When it comes down to the foundation of the pellet,

its composition is most like the T90; As much of the original whole hop retained as possible, except for losing a significant percentage of the Coarse Fraction. The difference is that the pellet is then ground to a far finer uniform grade and then processed at sub-zero temperatures in a process akin to how we produce a T45 pellet. The BBC™ pellet offers the lupulin-rich fraction combined with the best part of a whole hop, pressed into an incredibly fine and soft formed pellet, designed around increasing operational benefits. The BBC™ pellet is the best of both worlds and a great pellet for your dry hopping needs.



Availability of BBC™ pellet varieties is constantly changing so please contact us to discuss your needs.



OPTIMIZED AND STANDARDIZED FOR CONSISTENT FLAVOR

LUPOMAX® is a highly consistent, concentrated lupulin pellet designed to deliver optimized hop flavor. Standardization of its lupulin content delivers true-to-type hop flavor and reliable brewing performance.

The secret behind the LUPOMAX® pellet is that it is produced using our sensory-based selection and production process, Sensory Plus®. This means it delivers a true-to-type concentrated varietal flavor and aroma, and it does so consistently and

repeatedly. As a brewer you can dial-in the hop flavor with greater accuracy and rely on the fact that this will not change. The process even significantly reduces the variance between crop years.

As an enhanced pellet, LUPOMAX® offers efficiency gains by reducing the vegetative matter to provide a cleaner, more intense hop flavor without undesirable grassy, astringent flavors. This means you can brew big, using fewer pellets and creating less waste.

LUPOMAX® is currently available in the following varieties... (but there's always more coming along, so call us if you're looking for something you don't see here!)

ORIGIN	VARIETY	INFO & CHARACTER
America	Amarillo®	American classic. Citrus and peach.
	Azacca®	Dual purpose high alpha. Mango, apricot, pears.
	BRU-1™	Notable for its distinct sweet fruit aroma that is often described as pineapple.
	Cashmere	Dank tropical and melons.
	Centennial	Classic floral, citrus.
	Citra®	The Craft Brewers Hop! Lemon, orange, lime and grapefruit. Clean.
	Columbus	Lemon, black pepper, green onion, mango.
	Ekuanot®	Green pepper, papaya, lime, apple blossom.
	El Dorado®	High alpha. Tropical, watermelon and stone fruits.
Germany	Mosaic®	Modern classic, a mosaic of flavor, heavy on blueberry. Daughter of Simcoe®
	Ariana	Cross of Herkules and wild male. Sweet fruits and floral notes.
	Callista	Pear, strawberry & orange.
Czech	Huell Melon	Distinct melon, white fruit aroma.
	Saaz	Classic noble aroma, spicy, citrus and herbal.



JOIN THE LIQUID HOP REVOLUTION

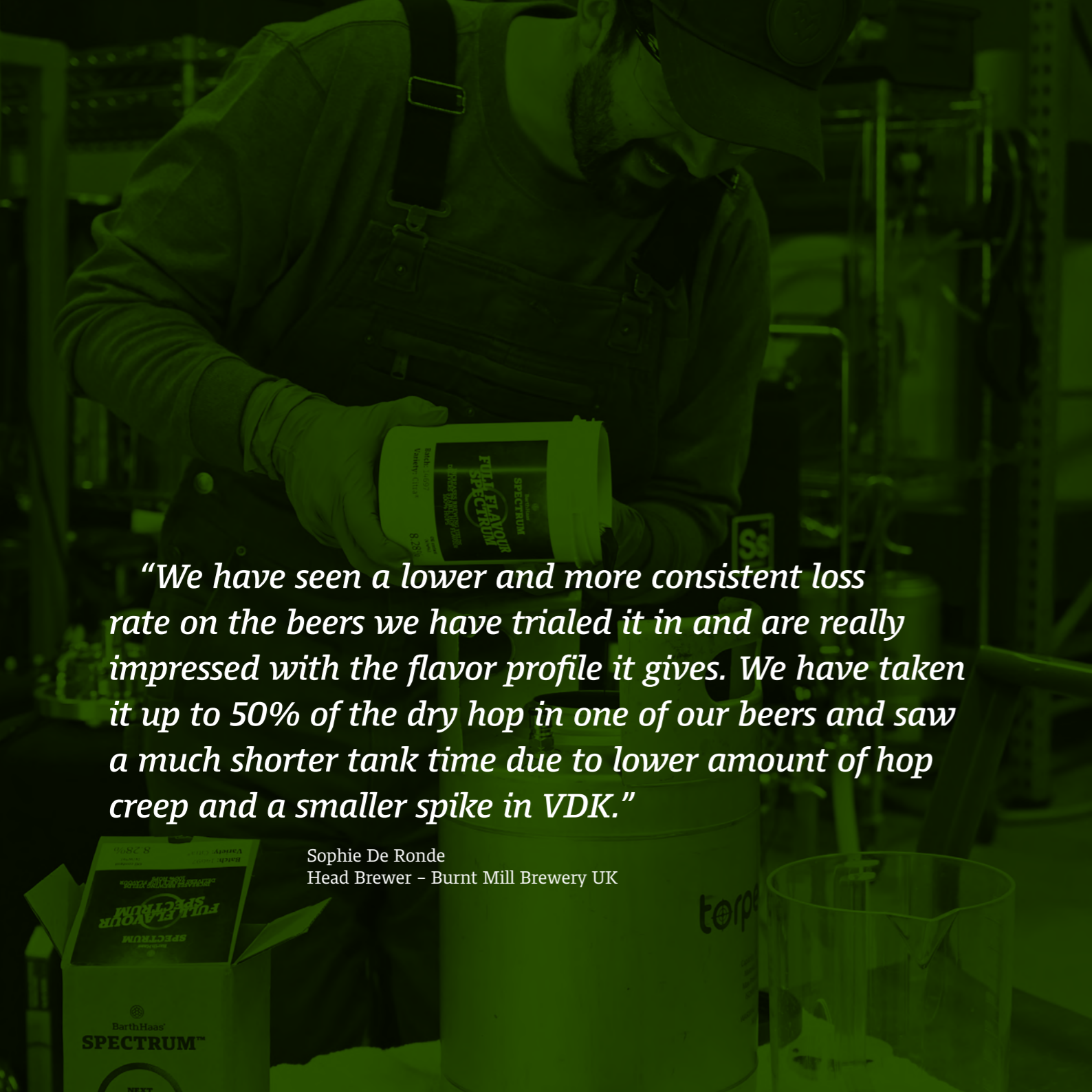
Hops in liquid form which deliver the best flavor and aroma while making your brewing more sustainable, more cost efficient and simpler...

...That's a GAME CHANGER!


BarthHaas®
SPECTRUM


BarthHaas®
INCOGNITO®


BarthHaas®
FLEX®



“We have seen a lower and more consistent loss rate on the beers we have trialed it in and are really impressed with the flavor profile it gives. We have taken it up to 50% of the dry hop in one of our beers and saw a much shorter tank time due to lower amount of hop creep and a smaller spike in VDK.”

Sophie De Ronde
Head Brewer - Burnt Mill Brewery UK



BarthHaas®

SPECTRUM



With **SPECTRUM** you can dry hop in a way that achieves a substantial increase in yields, and a reduction in tank turnover times, while maintaining the full dry hop flavor in your beer.

Unlike any other dry hopping product, **SPECTRUM** is the only product that is 100% hops in liquid form, with no carriers or synthetic solvents. Plus, it completely dissolves in cold beer, leaving you with more beer to sell and less cleaning. It delivers the full range of true-to-type dry hop flavor compounds, including all of the glycosidically

bound fractions, making them available for amazing bio-transformation reactions in your beer. Imagine the finest hop pellets in liquid form and you will understand the impact and efficiency gained. **SPECTRUM** is true-to-type which means it offers the attributes that you would expect of a specific hop variety.

SPECTRUM is currently available in 1kg, 5kg or 10kg in **CITRA®**, **MOSAIC®**, **GALAXY®** and **ECLIPSE®** varieties with more to follow.





BIG HOP FLAVOR POURED STRAIGHT INTO YOUR WHIRLPOOL



INCOGNITO® makes it easier to brew hop-forward beers in a more sustainable way that saves you money and time.

Today the love of hop-forward beers is driving brewers to use more hops than ever before. Every brewer knows that the more pellets you use, the more beer you lose in the process. Now there's **INCOGNITO®**, a soluble hop product specifically designed to be used in the whirlpool – and to deliver the impactful, variety-specific flavor outcomes you want. **INCOGNITO®** is flowable at room temperature and completely soluble so is quick and simple to dose without the need for special equipment. It offers reduced storage and transportation costs, a low nitrate load and reduces waste products, so it is an ideal way to help make your brewing more sustainable and efficient.

INCOGNITO® is currently available in 1kg or 2kg resealable flasks in the following varieties... (with new varieties released regularly)

VARIETY	CHARACTER
Centennial	Classic floral, citrus.
Chinook	Classic American variety. Spicy, pine, some earthiness.
Citra®	The Craft Brewers Hop! Lemon, orange, lime and grapefruit. Clean.
Ekuanot®	Green pepper, papaya, lime, apple blossom.
El Dorado®	High alpha. Tropical, watermelon and stone fruits.
Mosaic®	Modern classic, a mosaic of flavor, heavy on blueberry. Daughter of Simcoe®
Sabro®	Strong coconut, wood, tropical and spice.



NATURAL HOP BITTERNESS THAT FLOWS INTO YOUR KETTLE

FLEX® provides a better way to bitter. It is pure concentrated hops. There's no vegetal matter, so there's no wort loss. It's easier to handle and dose, with less shipping and storage costs, and no disposal of spent hops or hop pellets.

FLEX® contains approximately 65% alpha acids. It provides greater efficiency in shipping and storage due to its more than 75% reduction in product weight compared to standard T90 hop pellets.

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. Our proprietary processing technology results in a CO₂ hop resin with low viscosity at room temperature, which makes it easy to measure and dose. We recommend dosing **FLEX®** directly to the brew kettle at the beginning of boil. Use a typical formula for alpha dosing assuming 25 – 35% utilization to the final beer; adjust as needed.

FLEX® is available in 2kg resealable flasks.



THINGS THAT MAKE BREWING A LITTLE BIT EASIER



BarthHaas[®]
HOPAID[®]
ANTIFOAM


HopHaze[®]

BarthHaas[®]
HOPAID[®]
ANTIFOAM

ANTIFOAM
MADE FROM HOPS!

HOPAID[®] Antifoam provides more capacity and cleaner brewing for you. It is not like other antifoam agents: it is the world's only hop-based product that inhibits foaming during fermentation, offering unique benefits and terrific value for money to you and your customers.

By inhibiting foaming during main fermentation, **HOPAID[®] Antifoam** allows you to make increased use of your tank capacity. It can be used for top and bottom fermented beers and in all types of fermenters, to brew more beer from the same brewing kit.

Excessive foam is a major microbiological contamination risk. **HOPAID[®] Antifoam** significantly reduces this and can also help reduce IBU and protein losses during fermentation. It is fully metabolized or separated along with spent yeast at the end of the fermentation process, meaning it has no negative impact on your beer.

Recognized as food safe in both the USA and the EU, **HOPAID[®] Antifoam** is a silicate free, clean label product. **HOPAID[®] Antifoam** is extracted from hops giving your customers a safe, natural alternative. **HOPAID[®] Antifoam** can make CIP and tank farm cleaning easier saving you time and money. With less over-foaming, cleaning is easier no matter what kind of brew kit you are using. You and your team get more time to make great beer.



*“...you don't really
notice it's in the beer
until you forget
to put it in.”*

Rob Orton
Production Manager – St Austell Brewery



HAZE FOR DAYS
(OR EVEN YEARS)

In recent years, hazy style beers – New England IPAs, Hazy IPAs, Juicy IPAs, and more – have exploded in popularity, helping propel the craft industry to new heights of success and winning over a generation of new beer drinkers along the way. While there are many ways to achieve haze in beers, maintaining the stability of that haze during packaging, distribution and storage can be tricky.

Enter **HOP HAZE[®]**. Launched in July 2022, **HOP HAZE[®]** is a new brewing solution designed to create remarkably stable haze in beer. It's an all-natural, 100% hop-derived product that is added to beer after filtration and before the bright tank, pre-packaging. It is flavor-neutral and will not impact the flavor or aroma of finished beer. Our year-long trials have shown that **HOP HAZE[®]** will last the entire shelf life of the beer, without settling out of solution.



OUR QUALITY CONTROL GUARANTEE

In 2012 BarthHaas GmbH & Co. KG introduced the unique and comprehensive BARTH Quality Control Guarantee, which refers to the quality control measures and analyses of active compounds to which our hops and hop products are subject. In 2013 the guarantee was further extended to the BarthHaas Guarantee.



THE BARTHHAAS SECURITY SYSTEM



THE MOST COMPREHENSIVE QUALITY CONTROL PROGRAM IN THE INDUSTRY

All hops and hop products obtained from BarthHaas are combined as composite samples in a standardised form and comprehensively analysed.

Only after the results of the analysis are made available are hops released for processing and marketing.

Details of the schematic approach and the defined spectrum of active compounds can be found on the BarthHaas website.

OUR "EARLY WARNING SYSTEM" RECOGNIZES POTENTIAL PROBLEMS IN ADVANCE

Early forecasts are achieved through both close collaboration and exchange of information with the growers, as well as targeted advice from our skilled procurement experts worldwide.

In suspected cases BarthHaas tests hops for pesticide residues before the crop has even been harvested.

Instances of pests and diseases are observed, documented and corresponding measures derived through the regular "BarthHaas Hop Tour", which visits selected hop gardens throughout all major growing regions.



TRACEABILITY OF ALL HOPS AND PRODUCT LOTS

Our IT system allows comprehensive data storage and makes it possible for hops to be correctly allocated to meet customer needs.

This means that all growers lots in any given product batch can be easily traced.

Reference samples of all hop and product lots are retained for at least five years.

THE BARTHHAAS QUALITY MANAGEMENT

The HACCP concept is an integral component of our ISO 9001 quality management systems.

The plant protection sheet is a BarthHaas innovation and has become the established standard within the German hop industry. Similar spray records are being requested from all BarthHaas suppliers worldwide.

* The BarthHaas guarantee refers to the comprehensive quality control measures and analysis of active compounds to which BarthHaas hops and hop products are subject.
It is not a guarantee of the 100% purity of the product.

COMMUNICATION IS GREAT

Whether you want to place an order for some awesome new hops, discuss the progress of your contract, ask for some brewing advice or just need to chat, give us a call or email. Talking always helps us all do better.

Contact your territory manager. You probably have their number already but if not email enquiries@barthhaasx.com and we'll get you talking to the correct person.

Disclaimer!

All of our advice on usage is solely our opinion and in no way concrete fact. Why? Well if you ask 6 brewers a question, you'll get 12 different answers.



BarthHaas[®]



www.barthhaasx.com



**Baltic Brewing
Supplies**

Let's brew a future together

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