

We currently offer 20 distinct varieties and blends, each boasting a unique flavor and aroma profile.

(These are subject to change based on availability at time of harvest. If you find something you love, we suggest contracting for that variety so we can secure the supply. Planning is key!)

Variety	We are able to utilize a number of different public and proprietary hop varieties to produce Hopzoil. Always looking to add more!	MAJIK	HAZY
Ahhhroma™	Refreshing lime zest, with fresh grassy or hay, cactus, aloe, pear, cucumber, spice and herbal and pineapple notes. Almost Margarita-like with a Noble characteristic.	x	x
Amarillo®	Extremely popular and now in fresh Hopzoil! The aroma is described as flowery, spicy and citrus-like with a distinct orange bouquet.	x	x
Azacca®	Mango; papaya; orange/tangerine/citrus; piney; spicy; pineapple; grassy; tropical fruit; Possible substitute for Citra.	x	x
Cascade	Medium intense floral, citrus and grapefruit tones.	x	
Cashmere	Complex and intensely fruity, with strong overtones of lemon, lime, peach, and melon. Secondary notes of coconut, lemongrass, candy, and herbs.	x	x
Centennial	Intense citrus/lemon and floral aromatic profile. Like Centennial pellets, only more freshly intense.	x	x
Chinook	Intense grapefruit, spice, and pine. Grapefruit notes far outpace the resinous notes commonly found in Chinook pellets.	x	x
Dank & Stormy™	Strong and complex aromas of woody/herbal, dank cannabis, fresh-cut apple/pear, cinnamon, earthy, soft citrus, soft floral (honeysuckle), with a touch of catty.	x	x
El Dorado®	Tropical fruit flavors (pineapple, mango), plus pear, watermelon and other stone fruit notes.	x	
Pekko®	A clean, floral aroma with hints of cucumber, melon and sage.	x	
Saaz	The classic Noble hop. Soft, pleasantly spicy and herbal with vivid woody, earthy, and dark floral character. Saaz possesses a mild but distinctively spicy, pungent quality.	x	
Blends	We create custom blends with multiple varieties to match the profile of hops that we cannot get, or just based on requests and testing.	MAJIK	HAZY
3 C's™	It's the classic IPA blend of Cascade, Centennial and Chinook...but in a fresh, intense blend of citrus, grapefruit, spice, floral with a hint of piney notes.	x	x
Ambrosia™	Intense aromatic and flavor notes of tropical fruit (pineapple, mango), citrus (tangerine, lemon, orange, lime, slight grapefruit), pear, nectarine, and strawberry.	x	x
Citrone™	An intense citrusy blend perfect for IPAs with floral, sweet fruit, and citrus notes. If it sounds a lot like the most popular aroma hop variety, that's because it's a pretty good match.	x	x
Citrus Fruitbomb™	A virtual explosion of citrusy fruit that is a blend of multiple-yet-distinct fruit-forward varieties.	x	x
Galactica™	An out-of-this-world tropical blend of peach, guava, passionfruit and orange. Reminiscent of your favorite variety from Down Under.	x	
Juicy Fruitbomb™	Holy New England Hazy IPA, Batman! An amazingly fruity, complex and juicy blend. A Hopzoil Exclusive.	x	
Montage™	A unique and complex blend of floral, tropical, fruity, and earthy characteristics; blueberry and bubble gum!	x	
Shandy™	Think about a hot summer day, floating on your favorite lake, with a refreshing lemony, citrus-infused beer. That's Shandy.	x	
West Coast Fusion™	A new classic fresh hop sensory bomb, blending full fruity notes with orange citrus and a touch of dank.	x	x

Looking for something unique?

Ask about our custom blending services.\*\*

\*\*Additional fees and minimums apply.



The hops used to produce Hopzoil are grown in Washington's Yakima Valley, northern Idaho, and the Flathead Valley of northwest Montana.

Each Hopzoil variety or blend has its own unique sensory profile providing a range of different flavors and aromas.

COMMERCIAL PACKAGING SIZES:

1 mL, 20 mL 50 mL, 250 mL, 600 mL, 1 Liter, 2.5 Liter

Our water-soluble Hopzoil is shipped in either amber glass bottles or PET containers.

We also offer 10 and 15 packs of our 1 mL vials.



REDUCE YOUR CARBON FOOTPRINT

Production of Hopzoil uses 48% LESS ENERGY than pellets!

NO Kiln-Drying  
NO Biomass to Ship and Store  
NO Chemical Solvents

Hopzoil is Certified Global Gap and Salmon Safe



Glacier Hops Ranch, Inc. is the sole global producer of Hopzoil®

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Scan to request your FREE SAMPLES today!  
(commercial customers only)

ALSO AVAILABLE: BEER RESCUE KIT

Have a batch that needs rescuing? This multi-pack of 50ml containers of HAZY or MAJIK will wake up a brew that's lost its mojo.

APPROVED BY THE TTB

All Hopzoil formats are considered a "hop extract" by the TTB and fully approved for use in malt beverages.



KOSHER CERTIFIED



PUT A WOW IN YOUR BEER!



And get more revenue with every batch!



# WHAT IS HOPZOIL AND WHY IS IT DIFFERENT?

First developed in 2015 and commercially available since 2016, Hopzoil starts with a different raw ingredient than all other hop extracts; fresh, wet hops straight from the field at harvest time.

Our unique process captures all of the aromatic and volatile oils of ripe hops (that are usually evaporated off during drying) through steam distillation—no chemicals, no solvents, just steam. The result is a pure and potent essential oil.

## But essential oils don't mix with beer, do they?

The resulting Hopzoil PURE is not water-soluble, therefore does not mix well with beer. While there are ways to emulsify the pure oil, we've done the hard work for you and developed **TWO water-soluble versions** that mix homogeneously with any water-based liquid (BEER!)

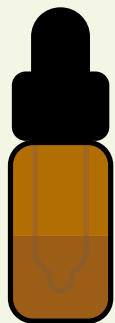


A clear, water-soluble emulsification designed to be dosed directly into a beverage. Hopzoil MAJIK may appear slightly cloudy in concentration, but is clear in beer. Extended shelf-life in beer has been documented up to 3 to 5 times longer vs. pellets. Just like magic.



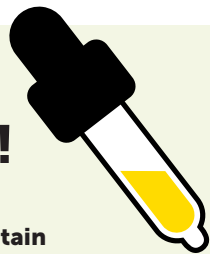
An opaque, water-soluble emulsification designed for dosing directly into beverage where a hazy turbidity is the desired result. Hopzoil HAZY enhances the haze in your beverage, supporting turbidity, and extending shelf-life up to 3-5 times longer, in both haze and sensory.

## Try it first with the Dropper Test!



Our 1 mL vials contain enough Hopzoil to dose 5 gallons of beer.

To test the different varieties, fill a vessel with 1 Liter of a plain beverage (any light beer or even water will work). Add 1-2 drops per liter to test variety and dosing rates.



**You can also try the Toothpick Test!**  
While less-accurate for dosing, it can be used as a way to test the sensory of a particular variety. Simply dip the clean end of a wooden toothpick into the Hozpoil sample and swish it through 3-5 oz. of base beverage.

- 1 drop in 1 L of liquid represents a dosing rate of 5 ml/BBL
- 2 drops in 1 L of liquid represents a dosing rate of 10 ml/BBL

Once dosed and mixed thoroughly, let sit for at least a minute before testing. **BEFORE YOU START**, do a palate check of your plain beverage/beer to get a sensory baseline before you do a test dose.

# Think of Hopzoil as LIQUID DRY-HOPPING!

Dosing Hopzoil involves many factors that can impact recipes, so we always recommend testing small first. Below are the general dosing recommendations for Hopzoil MAJIK and HAZY.

## KNOW BEFORE YOU START

- Always dose Hopzoil on the **COLD SIDE** when you would normally do your dry-hopping addition. Dosing it on the hot side can cause some of the volatile oils to evaporate off.
- Always dose **BEFORE** carbonation. Hopzoil is oil-based and can have an effect on head retention when dosed post-carbonation. **Dosing pre-carbonation will eliminate head retention loss.**

## DOSING RATES

The following rates/barrel are based on a **one pound (or one kg) dry hop replacement**. If you are replacing more than one pound of pellets per barrel with Hopzoil, you *may* need to increase dosing rate. Start out with a pound for pound replacement, but keep in mind that Hopzoil is cumulative, so at higher dosing volumes, less Hopzoil will likely be needed.



Partial Replacement of Pellets Replace a portion of your dry-hop pellets with Hopzoil. (Add Hopzoil AFTER pellet dry-hopping has been done).	5 mL of Hopzoil® (per pound of pellets replaced) per BBL	6 mL of Hopzoil® (per pound of pellets replaced) per BBL
	9.4 mL of Hopzoil® (per kg of pellets replaced) per HL	11.25 mL of Hopzoil® (per kg of pellets replaced) per HL

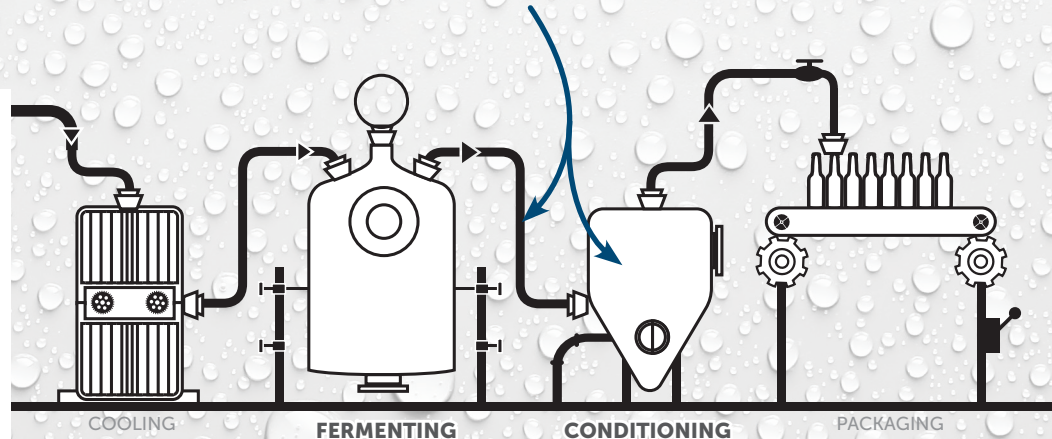
Full Replacement of Pellets Using only Hopzoil for dry-hopping	10 mL of Hopzoil® (per pound of pellets replaced) per BBL	12 mL of Hopzoil® (per pound of pellets replaced) per BBL
	18.8 mL of Hopzoil® (per kg of pellets replaced) per HL	22.5 mL of Hopzoil® (per kg of pellets replaced) per HL

Top Note A starting point for adding a subtle note of flavor and aroma to any beer type, dry-hopped or not!	0.75 mL of Hopzoil® per BBL	USE MAJIK®
	1.1 mL of Hopzoil® per HL	USE MAJIK®

Hopzoil HAZY is approximately 20% less concentrated than MAJIK (due to the process that adds turbidity), meaning that you will want to use approx. 20% more of the HAZY than you would the MAJIK, as noted above in dosing recommendations.

# It's easy as 1 - 2 - 3

Just add the Hopzoil post-fermentation, during transfer or in the conditioning tank!



## 1. PREPARE YOUR DOSING SOLUTION

Pull 100-500 mL of the prepared beverage into a sanitized beaker. Measure and pour the desired amount of Hopzoil into the beverage sample and mix.

## 2. ADD IT TO YOUR FINISHING TANK

Begin transferring your beverage to your finishing tank (don't pour the Hopzoil solution into an empty tank, it may stick to the sides and not get properly mixed in). There are multiple ways to add the Hopzoil solution to your beverage; directly into the tank through an accessible port, in-line during transfer into finishing tank, or in-line into the keg. Use any method that works for you, as long as it's post-fermentation and pre-carbonation.

## 3. CARBONATE

You can carbonate immediately after dosing. The aromatics may bloom over the next 12 to 24 hours, so we recommend packaging after 24 hours.

Note: Full SOP available with additional information.

# A BETTER ROI WITH HOPZOIL!

- More revenue with every batch** (for hop-forward beers)  
Increase your yield...more beer to sell with every batch.
- Longer shelf-life**  
Up to five years in bulk, three to five times longer in beer than pellets
- Cheaper and faster shipping**
- Easier and cheaper storage**  
Room temperature only, no freezer storage space needed.
- Eliminate Hop Creep and Hop Burn**  
No biomass to create secondary attenuation.

