

Barth Haas®

SPECTRUMTM



MO LOSS. NO LIMIT

Simply Hops



PURE IJOUID HOPS

JUST ANOTHER HOP EXTRACT RIGHT?

No! SPECTRUMTM is a revolutionary new process involving an Oil Rich Extract, that results in the full dry-hop characteristics shining through. The final product is 100% hop material with no artificial additions. Imagine the finest hop pellets in liquid form and you will understand the impact and efficiency gained when using SPECTRUMTM.

SPECTRUM^{\mathbb{M}} is true to type which means it offers the attributes that you would expect of a specific hop variety. We currently produce SPECTRUM^{\mathbb{M}} in Citra and Mosaic with many more varieties to come in the future.



LOSS LESS

DO NOT EXCEED 15 PSI

SPECTRUM™ IS FULLY DISPERSABLE IN TO COLD BEER SO YOU LOSE NOTHING.

With no solid matter to soak up beer and profits, SPECTRUM™ can replace hop cones or pellets in-full or as a partial replacement when dry hopping, to give you back all that you would have lost with the traditional hop formats.

AIN TROLL

> PROFESSIONAL BREWING IS ABOUT BREWING CLEANLY, CONSISTENTY AND EFFICIENTLY TO ACHEIVE THE BEST PRODUCT IN A PROFITABLE WAY.

SPECTRUM™ offers many huge advantages over hop cones and pellets to help you achieve a new level of control in these areas.

SPECTRUM™ | NO LOSS. NO LIMIT.

UNIQUE VARIETY SPECIFIC

SPECTRUM™ TAKES PROFESSIONAL BREWING ONE STEP BEYOND, ALLOWING YOU TO FINE-TUNE AND REFINE YOUR DRY-HOPPING FLAVOURS AND PROCESSES LIKE NEVER BEFORE.

It's a unique, variety specific, dry hopping extract that disperses entirely in to cold beer. It's 100% pure hop that imparts the full hop flavour and aroma while reducing losses and allowing you to dry-hop with unparalleled control.

JASON OLIVER



CONSISTENT SPECIFICATION AND EASE OF USE

AS NATURAL PRODUCTS MOST HOP PRODUCTS
ARE VARIABLE IN THEIR SPECIFICATION. THIS
CAN MAKE TRULY CONSISTENT BREWING A
CHALLENGE.

Like the pellets you know, $SPECTRUM^{m}$ is 100% natural hop, but due to the unique way in which it processed we are able to offer a product with a significant increase in consistency. With less variance you get increased control of your beer's flavour and aroma.

SPECTRUM™ IS FLOWABLE SO CAN BE EASILY DOSED IN TO ALMOST ANY BREWING SYSTEM WITH MINIMUM MESS AND FUSS.

It also does not create any waste that needs to be dealt with once finished. Compared to hop cones and pellets $SPECTRUM^{m}$ offers a simple dry-hopping process that is clean, accurate and time saving.

CLEAN, OXYGEN FREE BREWING WAS NO HOP CREE

SPECTRUM™ IS PRODUCED IN A WAY THAT ELIMINATES MICROBIAL THREATS.

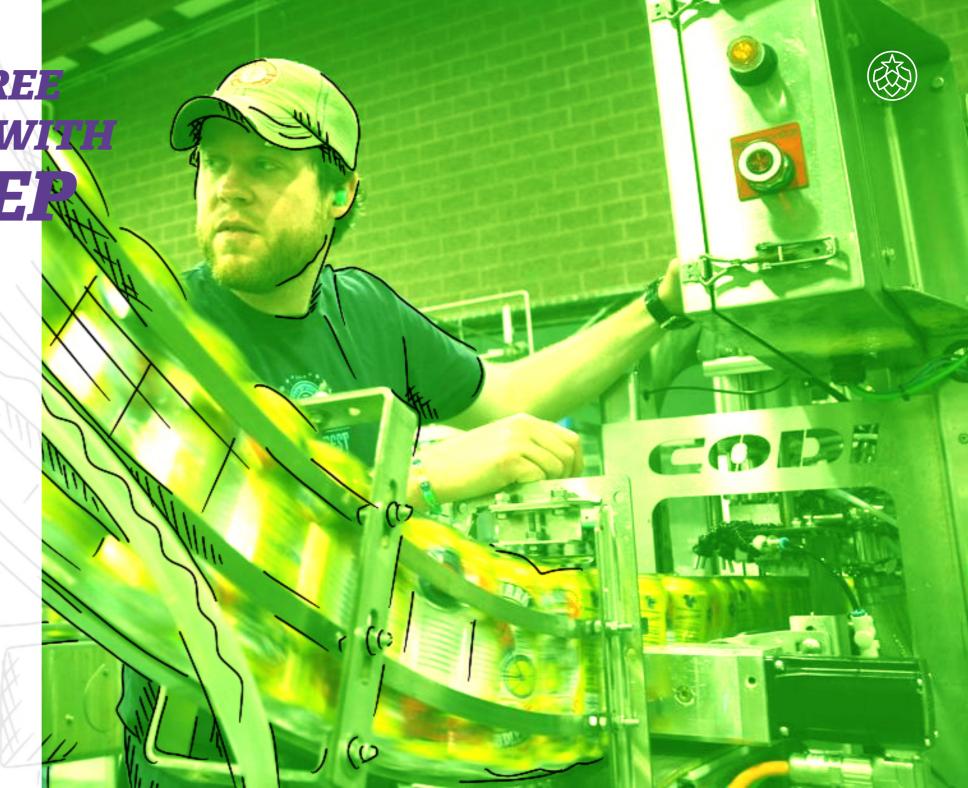
As a liquid product it also allows you use it with dosing equipment to better protect against potential infection during dry-hopping.

SPECTRUM™ IS OXYGEN FREE AND HELPS YOU AVOID OXYGEN ADDITION WHEN DOSING

Unlike hop pellets and cones $SPECTRUM^{m}$ leaves nowhere for oxygen to hide. With careful dosing you can dry-hop with almost no oxygen addition at all.

SPECTRUM™ DOES NOT INTRODUCE ENZYMES INTO THE BEER THAT RESTART THE FERMENTATION PROCESS.

This means that $SPECTRUM^{m}$ will never be the source of hop creep in beer.





WITHOUT THE SOLID

MATERIAL YOU WOULD

FIND IN TRADITIONAL HOP

FORMATS, SPECTRUM™ FREES

YOU TO DRY HOP IN WAYS

NEVER BEFORE POSSIBLE.

SPECTRUM™ allows you to cost effectively dry hop at much higher concentrations to create intense experiences for your customers.

However, SPECTRUM™ is versatile. It can also be used at smaller doses alongside traditional dry-hopping products to refine beers; helping to round out flavours in a cost effective way. There are endless ways in which SPECTRUM™ can be utilised to meet any brewers needs.

"We have seen a lower and more consistent loss rate on the beers we have trialed it in and are really impressed with the flavour 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

Burnt Mill Brewery | UK



SPECTRUM™ | NO LOSS. NO LIMIT.



SPECTRUMTM

NEXT
GENERATION
LIQUID
DRY
HOPPING

UNLIKE OTHER HOP
PRODUCTS, SPECTRUM™
IS MADE TO ORDER. WHEN
YOU ARE READY TO PLACE
YOUR SPECTRUM™ ORDER
WE WILL AGREE A DELIVERY
TIME THAT ALLOWS FOR THE
PRODUCTION.

BUYIT

To begin your SPECTRUM™

Journey, speak to your usual

BarthHaas contact now or contact
the SPECTRUM™ team directly.

TELEPHONE NUMBER HERE

EMAIL

Spectrum@barthhaas.com



SPECTRUM™ IS ENDLESSLY
VERSATILE. THE WAY IT
CAN BE USED BEST IN
DIFFERENT BREWERIES AND
BEERS IS UNIQUE TO THE
WAY YOU WORK.

If you wish to trial SPECTRUM™ we are able to help you with technical advice from our team of experts and we can also provide support literature and how to guides.





"Spectrum helped us solve long standing production issues with our dry-hopping processes. Much of our infrastructure struggles with processing extreme dry hop loads using traditional pellets, causing unacceptable beer losses and production down time. Spectrum allows us to continue to push the limits with our beer without sacrificing time and beer quality."

ROSS KOENIGS

New Product Research and Design New Belgium Brewing | US

SimplyHops

www.simplyhops.com