Not your Grandfather’s Hop Oil

A Different Raw Ingredient.
A Different Process.
A VERY Different Result, with a Very Different Flavor.

A Different Raw Ingredient…FRESH HOPS!
Only fresh hops, only at harvest time, right off the farm. Hopzoil™ does not use dried, processed hops. We use only fresh hops, containing all the volatile, aromatic oils, captured at the peak of freshness.

All brewers know that heat volatizes and evaporates the most aromatic of hop oils. That’s why a fresh hop ale tastes so different. You can’t put back into a raw ingredient what has been taken out during drying or processing.

That’s why “FRESH” is so different, when it comes to the raw ingredient.

A Different Process…
Steam distilled, right on the farm, not via a CO₂ or other solvent-based extract process. This process allows us to capture “freshness” of fresh hops, retaining most volatile and aromatic fresh hop oils.

The Result shouts “FRESH!”
A very different result. Hopzoil™, with a freshness that cannot be replicated. For a beer your customers will love. A “fresh hop” aroma and flavor…year-round.

Bottom Line Benefits, too
✓ Higher yield per batch: reduce or eliminate dry-hopping pellets, and your filtration losses (and labor) will plummet, increasing your yield and profit.
✓ Reduce dry-hopping pellets: Think of the process as “liquid dry-hopping”
✓ Reduce shipping costs: One liter is enough for approximately 200 barrels
✓ Reduce storage space: Does not need to take up freezer storage space
✓ Long shelf-life: retains full potency for years, beer retains “fresh” taste and aroma over time.
✓ Reduce carbon-footprint: no energy used to dry hops, less to ship, less to store, less to waste.

Glacier Hops Ranch, Inc.
Whitefish, Montana USA
(406) 257-5368
hops@glacierhopsranch.com