

# TNS Hop Oils

## What are TNS Hop Oils?

Hop oils from Totally Natural Solutions are a line of 100% natural hop extracts formulated to deliver high-quality flavors and aromas to replace or complement whole cone and pelletized hops in any recipe.

TNS Hop Oils harness the full intensity of a high hop load with none of the production headaches or undesirable sensory side effects.

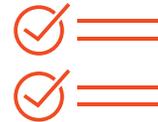
## Benefits of using TNS Hop Oils



Improve Beer Quality



Cost Effective



Easy to Use

## How TNS Hop Oils Are Made

TNS hop oils are totally natural and produced with HopInspiration® - whole cone or pellet hops, processed using various essential oil extraction techniques, and without any chemical solvents or additives.

## How to Use

TNS hop oils can be added post-fermentation: either inline, or directly to a bright tank. Allow dosed beer to rest for a minimum of 2-3 hours before conducting lab tests or sensory trials. HopBurst® oils can also be added to the fermentation vessel (FV) during active fermentation for biotransformation.

TNS hop oils are 100% soluble in beer, providing a consistent hop flavor while reducing beer loss and improving stability.

## Suggested dosage rate:

12–24 g/bbl or mL/bbl (10–20 mL/hL, or 0.4 – 0.8 mL/gallon) for lighter styles  
35–47 g/bbl or mL/bbl (30–40 mL/hL, or 1.1 – 1.5 mL/gallon) for IPAs and hoppy styles.

Optimal dosage rate depends on the beer you're brewing, and other ingredients being used. Because TNS Hop Oils are highly concentrated, we recommend performing a bench trial for evaluation first, then scaling up production volumes. For information on how to conduct a bench trial with TNS Hop Oils, please visit our website.

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## EXPLORE THE FULL PRODUCT RANGE

### **HopBurst®**

Gain intense dry-hop aromas, available in several varieties, with greater consistency and efficiency.

### **HopPlus®**

Take a single wort stream and turn it into several different beers with hop oils featuring all-natural fruit and botanical additions. No more messy fruits or fermentable sugars!

### **HopSensation®**

Create balance and complex depth with hop varietal oils blended for style profiles such as West Coast IPA, DDH IPA, and Dry-Hopped Lager.

### **HopShot®**

Boost late-hop character and improve package stability with formulations for Lagers, IPAs, and NEIPA styles.

### **HopZero®**

Add life to low and no-alcohol base beers for a more refreshing and flavorful drinking experience.

***For better beer, better margins, and boosted efficiency, contact BSG!***

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