

# HOW TO USE HOPSAUCE®

## PREPARATION

PLACE YOUR HOPSAUCE® CONTAINERS IN A **WARM WATER BATH** TO HELP THE 'SAUCE IN THE CENTER WARM TO AN AMBIENT TEMPERATURE.

**SHAKE EVERY FEW MINUTES** TO MIX AS THIS WILL SPEED UP THE WARMING PROCESS.



## IN THE WHIRLPOOL

POUR DIRECTLY INTO THE WHIRLPOOL AT ANY TIME YOU LIKE.

**DIRECTLY REPLACE T-90 PELLETS.**

BEST PRACTICE: ADD **6-8 OZ OF PELLETS PER 1 KG OF HOPSAUCE®** AS AN ADJUNCT. HOPSAUCE WEIGHS LESS THAN THE WORT AND SINCE IT HAS NO SOLIDS IT FLOATS WITHOUT SOMETHING TO PULL IT INTO SUSPENSION.

## IN PRIMARY FERMENTATION

MIX HOPSAUCE® WITH **2-3 GALLONS** OF HOT WORT THEN ADD THIS SOLUTION TO THE FERMENTOR.

UPON THE END OF BOIL, SEND OVER ROUGHLY **10% OF YOUR WORT AT 180°F** OR ABOVE - BOIL TEMP HAS SHOWN VERY LITTLE PICK UP IN BITTERING WHEN USING THIS WAY



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**HOPSAUCE®**  
MORE AROMA. MORE FLAVOR. MORE BEER.