

SalvoPlus®



„POWERFUL HOP AROMA – EASY FLOWING. CONSISTENT. EFFICIENT“



- ✓ **100 % Hops and water**
direct soluble in wort / beer
- ✓ **Outstanding yield**
SalvoPlus® is a highly efficient, water-based liquid product designed to deliver flavour and aroma.
- ✓ **Efficient hop dosage**
SalvoPlus® contains essential hop oils and beta acids. It offers brewers a clean and effective way to intensify the hop aroma.
- ✓ **Can be used hot or cold**
SalvoPlus® can be added at the end of the boil, whirlpool or at the beginning of fermentation.
- ✓ **No plant material**
Easy handling, reduces beer losses
- ✓ **Little to no sensory bitterness**
- ✓ **Longterm stability & low viscosity**



SCAN TO GET MORE INFORMATION

Hopsteiner®

CALCULATION & DOSING



General recommendations:

- Lager-beers: whirlpool dosage according to linalool
e.g. 500 ppm linalool in SalvoPlus®
→ 10 g SalvoPlus®/hl
→ results into decent hoppy note with
approx. 50 µg/l linalool in beer
- Pale ales/IPAs: can be used in the whirlpool and
fermenter
- Dry hopping any beer that needs a hop aroma
and flavour boost

Preparation:

- Shake it well!
- Use at ambient temperature
- No dilution necessary

Application:

- Kettle - simply add to your kettle before the end of the boil
- Whirlpool - add directly into whirlpool or inline during transfer from kettle

Application Dry Hopping:

- Depending on beer style

Transport and storage of SalvoPlus® - protected from frost

Shelf life: 1 year (cold storage, unopened packaging)

Opened containers should be used as soon as possible.