

LLZ™



„A REFRESHING GAME CHANGER...“



100% HOP DERIVED



**BRIGHT CITRUS LIKE
AROMA AND FLAVOR**



WATER-SOLUBLE

IBU

**NO SENSORIAL
BITTERNESS**



- ✓ **Concentrated flavor**
Enhanced essence of fresh lemon and crisp lime flavor and aroma outcomes in both - alcoholic and non-alcoholic beverages.
- ✓ **100 % made from hops**
LLZ is a hop-derived flavor diluted in PG.
- ✓ **Effortless application**
The water-soluble formulation ensures seamless integration into a variety of drinks like hop water, seltzers, NA beers and more.
- ✓ **No bitterness**
- ✓ **Cold-side applicable**
LLZ can be added during fermentation and/or post-fermentation in both - alcoholic and non-alcoholic applications.
- ✓ **Clear and flowable**
Easy to dose in fermentation or maturation tanks with slight color translation or haze formation to the finished product.
- ✓ **No plant material**
Eliminates losses associated with pellet absorption (approximately 10L per 1kg T90), for better yield efficiencies and less waste disposal.



SCAN TO GET MORE INFORMATION

Hopsteiner 

CALCULATION & DOSING



Dosage calculation for LLZ 1% by wt. in PG

General recommendations:

- For 1 ppm LLZ add 10 ml per hl
- Water: 1-15 ppm LLZ, low to intense citrus flavor
- Beer: Depending on beer type, application and other utilized hop/aroma products

Can be used as:

- main citrus contributor (5-x ppm)
- finishing note to freshen up the aromatic composition (0.5-5ppm)

Preparation:

- Shake it well!
- No pre-warming needed → use at room/ambient temperature
- Dilution not necessary → ready to use

Application Dry Hopping:

- Injection into cold-wort pipe or directly into the fermenter
(Flush headspace with CO₂ when dosing through the top lid)
- Can be used throughout the whole fermentation/maturation process

Application Filtration:

- Inject before the last filtration step, e.g. at the trap filter