




# HOP WATER

Fermentables					BJCP Style Guidelines		
Weight (lb)	Name			%		 <p><b>Hop Water</b>  <u>Original Gravity:</u> 1.001 – 1.000 SG  <u>Final Gravity:</u> 1.000 – 1.000 SG  <u>Bitterness:</u> 0 – 8 IBUs  <u>ABV:</u> 0 – 0.0001%  <u>SRM:</u> 0 - 1  <u>Overall Impression:</u> A non-alcoholic beverage that combines the crispness of sparkling water with the flavors of hops. The flavor profile can vary depending on the hops used, but common characteristics include: citrus, pine, floral, herbal, fruity, and earthy bitterness</p>	
Hop Additions							
Stage	Qty	Name	%AA	IBU			
Dry Hop	0.25 oz	Zumo	6%	--			
	0.13 ml	Riwaka Amplified Hop Oil	6%	--			
Yeast							
Variety			Qty	Ferm Temp			
WLP001 – California Ale Yeast <i>(Optional)</i>			1 pkg	68-72°F			
Additives							
Amount	Name		Stage/Time				
3 – 5 g	Citric Acid		Boil				
2 – 4 g	Calcium Chloride <i>(Optional)</i>		Boil				
Target Stats		Brew Notes		Notes			
Batch	5 gal	Mash Temp					
OG	1.001	Mash Duration					
FG	1.000	Boil Volume					
~%ABV	0	Boil Duration	20 min	As you might guess for a beverage with “water” in the name, the success of this beverage is going to be heavily dependent on the quality of the water used. If you are using water that tastes great by itself, then this recipe can truly be as simple as adding 4- 8 oz of your favorite hops to water, then carbonating.			
pH	3 – 4	Dry Hop Duration	3 Days	If you have questions about optional uses of yeast for biotransformation, softening bite using sulfates, differences in lactic vs. citric acids, suggestions for IBU levels, or using “dip hopping” to avoid over-dankness, check out this <a href="#">BYO article</a> .			
IBU	0 - 8	Carbonation <i>(vol Co2)</i>	2.8 – 3.5				
SRM	0						