



***HOP
REVOLUTION***
New Zealand

RECIPE BOOK

in collaboration with



CROSBY HOPS™

FLOCK OF KIWIS

Hazy IPA

7.0% ABV

Hawthorne, CA



Hop Revolution Motueka™ **CGX**

Hop Revolution Nelson Sauvin™ **CGX**

Hop Revolution Riwaka™

GRAIN BILL

Rahr Pale Malt (Alix)	54%
Rahr White Wheat Malt	26%
Grain Millers Flaked Oats	6.5%
Grain Millers Flaked Wheat	6.5%
Weyermann Acidulated Malt	4.7%
Weyermann CaraHell	2.3%

MASH

Target Mash Temp.: 155° F

ADDED NOTES

Cold Whirlpool - Target 150° F during the whirlpool rest. During knockout, add more Riwaka™ through the FV's dry-hop port. At 60% apparent attenuation, turn the temperature controller up to 74° F, add mid-ferm DH addition. Fermcap is your friend. *After three days at TG, passed VDK, drop yeast/trub and add the final DH of Nelson Sauvin™ CGX™ and Motueka™ CGX™. Recirculate using a cellar pump for two hours after DH. Following recirculation, drop the temp from 74° F to 60° F while keeping at least 2PSI of positive pressure on the FV as the beer cools. After day three of DH, drop the temp to 35° F, while maintaining that 2PSI of positive pressure.

HOP SCHEDULE

Whirlpool (~150° F)	Riwaka™ (0.25lb/bbl)
Knockout	Riwaka™ (0.5lb/bbl)
Dry Hop	Riwaka™ (0.75lb/bbl)
	Nelson Sauvin™ CGX™ (0.75lb/bbl)*
	Motueka™ CGX™ (0.75lb/bbl)*

FERMENTATION

Yeast: Omega British V



VERY FAR AWAY

West Coast IPA 6.6% ABV

Seattle, WA



cloudburst
BREWING



Amarillo®
Chinook
Hop Revolution Nelson Sauvin™
Hop Revolution Nelson Sauvin™ CGX™

GRAIN BILL

2-Row Base Malt	95%
Carafoam	3.5%
Acidulated Malt	1.5%

MASH

Target Mash Temp.: 152° F

FERMENTATION

Yeast: Imperial A30 (corporate)

ADDED NOTES

Ferment at 67° F.

On Day 7: crop/dump yeast, then Dry Hop, bung tank and set temp to 69° F.

Dump hops/trub off of tank every few days.

Crash post-creep & VDK negative.

HOP SCHEDULE

Kettle Additions

Chinook (0.1lb/bbl) 75 mins (boil start)
Amarillo® (0.25lb/bbl) 15 mins
Amarillo® (0.2lb/bbl) 2 mins
Chinook (0.33lb/bbl) 2 mins

Whirlpool

Nelson Sauvin™ (0.67lb/bbl)
Amarillo® (0.33lb/bbl)

Dry Hop

Amarillo® (1.5lb/bbl)
Nelson Sauvin™ (1lb/bbl)
Nelson Sauvin™ CGX™ (0.75lb/bbl)



BUNGEE SUNRISE

DIPA

8.0% ABV

Fidens

Albany, NY



Hop Revolution Kohatu™
Hop Revolution Motueka™ **CGX**
Hop Revolution Pacific Sunrise™

GRAIN BILL

2-Row Base Malt	40%
Pilsner Malt	40%
Flaked Oats	15%
Chit	5%

MASH

Target Mash Temp.: 152° F

FERMENTATION

Yeast: Imperial

HOP SCHEDULE

Kettle Additions

Motueka™ CGX™ (15IBUs) 60 mins

Whirlpool

Motueka™ CGX™ (1.5lb/bbl) 180° F

Dry Hop

4lb/bbl after TG reached:

Kohatu™ 50%

Motueka™ CGX™ 25%

Pacific Sunrise™ 25%



NOOK

Kolsch

4.7% ABV

Ambler, PA



Hop Revolution Motueka™

Hop Revolution Motueka™ **CGX**

Hop Revolution Moutere™

GRAIN BILL

Weyermann Pilsner 92.5%
Weyermann Malted Wheat 7.5%

MASH

Target Mash Temp.:

slow rise 130°–165° F

FERMENTATION

Yeast: BSI A-65 Kolsch Yeast

ADDED NOTES

Mash in @ 130° F, raise to 165° F over course of 45 min.

When gravity reaches ~5 Plato, glycol set to 65° F, and spund.

After terminal gravity and VDK test, condition at 32° F for 3–4 weeks.

HOP SCHEDULE

Kettle Additions

Motueka™ (2lb/bbl) 60 mins

Whirlpool

Motueka™ CGX™ (0.75lb/bbl)

Moutere™ (0.75lb/bbl)



LADY OF THE MAINE WOODS

Blonde Ale 4.8% ABV

Freeport, ME

Maine Beer Company



Hop Revolution Moutere™
Hop Revolution Nelson Sauvin™ **CGX**
Hop Revolution Pacific Sunrise™
Hop Revolution Turkey's Pick™

GRAIN BILL

Maine Malt House Pilsen	87.8%
Simpson Caramalt	5.4%
Maine Malt House Malted Oats	3.4%
Briess Vienna	3.4%

MASH

Target Mash Temp.: 155° F

FERMENTATION

Yeast: Wyeast 1056 (Chico)

ADDED NOTES

14-day cellar schedule.
Dry hopped on day 8.

HOP SCHEDULE

Whirlpool
Turkey's Pick™ (0.33lb/bbl)

Dry Hop (based on 1.2lb/bbl)
Moutere™ 47%
Nelson Sauvin™ CGX™ 35%
Pacific Sunrise™ 18%



SWAMP BOGANS

Double IPA 8.0% ABV

Broussard, LA



Hop Revolution Motueka™

Hop Revolution Nelson Sauvin™

Hop Revolution Nelson Sauvin™ CGX

GRAIN BILL

2-Row Base Malt	80%
Flaked Oats	12%
White Wheat Malt	8%

MASH

Target Mash Temp.: 150° F

FERMENTATION

Yeast: London Ale III

ADDED NOTES

For the dip hop addition, add 1lb/bbl Motueka™ to clean and sanitized fermenter prior to kettle reaching a boil. After boil is complete, knock out 10% of batch wort volume to fermenter onto the hops at 170° F. The hot wort/hop mixture will steep for duration of whirlpool and any resting period. Knock out as normal but reduce knockout temperature by about 10% to compensate for the wort/hops mixture already in the fermenter. Pitch yeast after knockout is complete. Ferment at 68–70° F. Dry Hop after primary fermentation is complete.

HOP SCHEDULE

Kettle Additions

Dextrose (1lb/bbl) boil start
Motueka™ (0.75lb/bbl) flameout
Motueka™ (1lb/bbl) dip hop

Whirlpool

Nelson Sauvin™ (1.25lb/bbl)

Dry Hop

Nelson Sauvin™ (2lb/bbl)
Nelson Sauvin™ CGX™ (0.5lb/bbl)
Motueka™ (3lb/bbl)



IRIE JUNGLE 2023

TIPA

10.0% ABV

Tripping Animals
BREWING

Doral, FL



Columbus

Hop Revolution Revolution Blend™

Hop Revolution Riwaka™

GRAIN BILL

NorthStar Pils	66%
Oats	28%
Carafoam	6%

MASH

Target Mash Temp.: 150° F

FERMENTATION

Yeast: London Fog

HOP SCHEDULE

Kettle Additions

Columbus (0.45lb/bbl)

Dry Hop

Revolution Blend™ (3.5lb/bbl)

Riwaka™ (3.5lb/bbl)



BLEEDING THOUGHTS IPA

New Zealand IPA 6.7% ABV



Portland, OR



Estate-Grown Comet
Hop Revolution Nelson Sauvignon™
Hop Revolution Nelson Sauvignon™ **CGX**
Hop Revolution Riwaka™

GRAIN BILL

Rahr Premium Pils 90%
Weyermann Vienna 10%

MASH

Target Mash Temp.: 152° F

FERMENTATION

Yeast: Imperial Flagship A07

ADDED NOTES

Cold Whirlpool - Target 185° F.

At terminal, crop/dump yeast, then dry hop. Add spunding valve.

Rouse for 2 days, then drop solids every few days during hop creep.

Crash post negative VDK.

HOP SCHEDULE

Kettle Additions

Estate-Grown Comet -
first wort hop addition

Estate-Grown Comet (0.4lb/bbl) 10 mins

Nelson Sauvignon™ (0.4lb/bbl) 5 mins

Whirlpool

Riwaka™ (0.4lb/bbl) start

Nelson Sauvignon™ (0.4lb/bbl) +5 mins

Riwaka™ (0.4lb/bbl) +10 mins

Dry Hop

Nelson Sauvignon™ CGX™ (1lb/bbl)

Riwaka™ (1lb/bbl)

Estate-Grown Comet (1lb/bbl)



PACIFIC SUNRISE HOPWIRED

New Zealand IPA

7.3% ABV



Warkworth, NZ



Magnum
Hop Revolution Motueka™
Hop Revolution Pacific Sunrise™

GRAIN BILL

Ale Malt	88%
Munich Malt	6%
Light Crystal	4%
Medium Crystal	2%

MASH

Target Mash Temp.: 67° C

FERMENTATION

Yeast: US05 (or any American Ale yeast)

ADDED NOTES

Diacetyl clear, then dry-hop and condition for 4–6 days.

De-sludge, chilled to 0° C and centrifuged / filtered / fined around 20 days in FV.

Carbonated to 2.4 volumes or so.

HOP SCHEDULE

Kettle Additions

Magnum (2kg) 60-min boil

Pacific Sunrise™ (10kg) 10-min boil

Whirlpool

Pacific Sunrise™ (5kg)

Motueka™ (5kg)

Dry Hop

Pacific Sunrise™ (5g/L)

Motueka™ (1.6g/L)



LIMB FROM LIMB

New Zealand IPA 6.5% ABV

Upper Hutt, NZ -x- Firle, East Sussex, UK



Hop Revolution Turkey's Pick™

GRAIN BILL

Malteurop Pilsner Malt	96%
Gladfield Supernova Malt	1.9%
Gladfield Aurora Malt	1.9%
Gladfield Eclipse Wheat Malt* (or equivalent)	2%

MASH

Target Mash Temp.: 67° C

FERMENTATION

Yeast: Any neutral ale strain

ADDED NOTES

Based on a 20L recipe.

Adjust pH at the end of ferment to 4.3–4.5 with phosphoric or lactic acid.

*Use this to adjust your colour to 13-15 EBC.

HOP SCHEDULE

Kettle Additions

Turkey's Pick™ (0.0125kg) 60 mins

Whirlpool

Turkey's Pick™ (0.05kg)

Dry Hop

Turkey's Pick™ (1.5g/L)
(start of fermentation)

Turkey's Pick™ (8g/L)
(before end of fermentation)



TACO FRIDAY

New Zealand Pilsner 5.0% ABV

Brooklyn, NY



CZ Saaz

Hop Revolution Motueka™

Hop Revolution Riwaka™

GRAIN BILL

Pilsner Malt 97%
Carapils Malt 3%

MASH

Target Mash Temp.: 149° F

FERMENTATION

Yeast: Omega OLY-100

ADDED NOTES

Aim for soft (Pilsen) water profile but moderate salt levels are OK too. Target ~27 IBUs. Whirlpool at 170° F. Ferment at 50° F, then ramp to 54° F after reaching ~60% attenuation. Upon reaching TG, hold until the beer clears diacetyl. Drop yeast and dry hop (~3 days). Hard crash and transfer. Lager for another 4-6 weeks. OG: 11° P / FG: 2° P.

HOP SCHEDULE

Kettle Additions

CZ Saaz (0.16lb/bbl) first wort
CZ Saaz (0.16lb/bbl) 60 mins
CZ Saaz (0.33lb/bbl) 10 mins

Whirlpool

CZ Saaz (0.33lb/bbl)
Motueka™ (0.33lb/bbl)
Riwaka™ (0.33lb/bbl)

Dry Hop

CZ Saaz (0.16lb/bbl)
Motueka™ (0.16lb/bbl)
Riwaka™ (0.16lb/bbl)



HOP REV NZ PILS

New Zealand Pilsner 6.0% ABV



PACIFIC
COAST

Mangawhai, NZ



Hop Revolution Nelson Sauvvin™
Hop Revolution Riwaka™

GRAIN BILL

Gladfield Lager Light Malt	82%
Gladfield Gladiator Malt	14%
Gladfiled Sour Grapes Malt	4%

MASH

Target Mash Temp.: 69° C

FERMENTATION

Yeast: Novalager Yeast

ADDED NOTES

1:1 Chloride:Sulfate water minerals.

Ferment at 16°C under 0.5bar pressure and allow diacetyl rise to 22°C.

HOP SCHEDULE

Kettle Additions

Riwaka™ (2g/L) mash hop

Whirlpool

Riwaka™ (5g/L)

Dry Hop

Nelson Sauvvin™ (3g/L)



NEVER CURSED - NEW ZEALAND TWIST

Grisette

4.1% ABV

Dublin, IE

WHIPLASH



Hop Revolution Motueka™

Hop Revolution Nelson Sauvin™

GRAIN BILL

Torrefied Wheat	42%
Low Colour Pils Malt	35%
Chit Malt	13%
Flaked Barley	10%

HOP SCHEDULE

Whirlpool

Motueka™ (1kg)

Dry Hop

Nelson Sauvin™ (6g/L)

MASH

Target Mash Temp.: 64° C

FERMENTATION

Yeast: WLP550

ADDED NOTES

Whirlpool ~ 140°F with 14IBU's of Motueka™.

Knockout at 66°F. Allow temp. to free rise to 73°F and hold there until attenuation. Clear VDK, drop temp. to 60°F and dump yeast. Dry hop with 6g/L of Nelson Sauvin™ with twice daily rouses for 3 days, Clear VDK and crash.







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New Zealand



CROSBY HOPS™

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