

Dip Hopping

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As opposed to dry hopping, where the hops are added after or near the end of the fermentation, dip hopping is a technique where the hops are added prior to pitching the yeast. It is basically a different type of steeping or an infusion of hops and wort prior to the yeast being added to the wort – in the fermentation tank.

Developed in Japan in 2012, it is gaining in popularity with commercial brewers as well as homebrewers. Unlike other hop addition techniques, it has the advantage that it boosts pleasant hop aromas while suppressing or removing unpleasant off-flavours, like myrcene, and aromas that are derived from fermentation.

Advantages of dip hopping:

- Myrcene is an aromatic hydrocarbon that is an important part of the essential oils in the hops. In beer, it imparts the “green” flavour and it often blocks the underlying flavours in the hops. Dip hopping makes the myrcene dissipate and therefore allows the beer drinker to taste these otherwise suppressed flavours.
- Dip hopping also compromises the production of 2M3MB (2-mercapto-3-methyl-butanol), which is a sulfur component that gives an unpleasant onion-like flavour to beer.
- This method has also shown in some studies that it increases the sugar consumption rate and the number of yeast cells.

Disadvantages of dip hopping:

- This method can be more difficult to do for the homebrewer since the steeping is done with hot water or wort in the fermenter. Commercial brewers usually use stainless steel fermenters, so no problems with using a hotter liquid in these tanks, but most homebrewers use plastic or glass fermenters where hot liquids can be inadvisable in these types of fermenters.
- It is also harder to recoup yeast, for those brewers who like to reuse yeast strains, since the sediment is much larger using the dip hop method due to the increased amount of hops being used.

How to dip hop:

Cold hops are added to the fermenter about one hour prior to the cooling of the wort. Water or wort, at a temperature of 80 to 85°C (175 to 185°F) is then added to those hops. The temperature of the mixture should now be at about 66 to 77°C (150 to 170°F). Let it steep for about one hour. Add the cooled wort to this mixture and continue with the fermentation.

For a 19 to 23 litre (5 to 6 U.S. gallon) batch, add 0.5 to 1.5 liters of hot water to 56 g to 168 g (2 to 6 oz) of hop pellets.

Keep in mind...

Make sure to adjust your gravity calculations to account for the extra liquid (if brewing all-grain), make sure that everything is properly sanitized and be careful to minimize oxygen pick up from splashing water or wort.

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