



# Hop Soda

TUCSON HOMEBREW CLUB

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# What Is Hop Soda?

- ▶ For purposes of this discussion, hop soda is an unfermented non-alcoholic carbonated beverage made with hops
  - ▶ Think Lupulin La Croix
- ▶ Wait, non-alcoholic? Why?
  - ▶ For all the hop heads out there who can't drink beer.
    - ▶ Cutting back on alcohol, interaction with medication, illness, pregnancy, it's "not professional" or "appropriate" to drink beer at work
  - ▶ It's cheap, quick, and easy to make





# Commercial Examples

- ▶ If you want to try some before you commit to making it yourself, there are a few commercial examples.
  - ▶ Lagunitas Hoppy Refresher
    - ▶ Widely available (Total Wine, local bottle shops, some restaurants)
    - ▶ ~\$5.50 per 4 pack of 12oz bottles
  - ▶ H2OPS Sparkling Hop Water
    - ▶ More limited availability (Whole Foods, Cost Plus World Market)
    - ▶ ~\$9 per 4 pack of 12 oz bottles





# How To Make It

## Ingredients

- ▶ 2 liters Water
  - ▶ Filtered, RO, or distilled is best
- ▶ 3 grams hops
  - ▶ Any variety, but fruity and citrusy varieties are best
- ▶ CO2

## Equipment

- ▶ 2 liter PET bottle
- ▶ Carbonation cap
- ▶ CO2 tank, regulator, and ball lock fitting
- ▶ Scale with resolution of 0.1g or finer



# Step-By-Step Process

- ▶ Measure out 500 mL water and heat to 160° F (71° C) and pour into insulated container
- ▶ Add 1 gram hops
- ▶ Steep for 20 minutes





# Step-By-Step Process

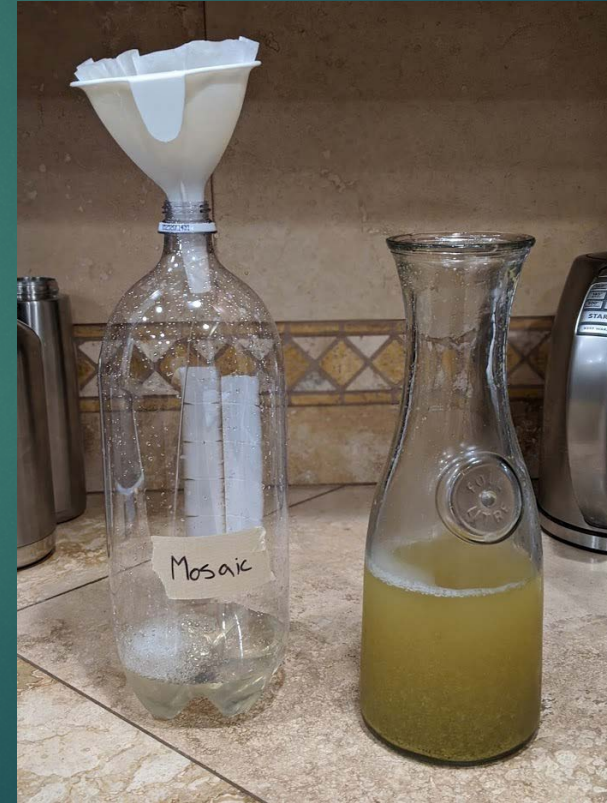
- ▶ Transfer warm hops/water mixture to larger container (at least 1 liter)
- ▶ Add 500 mL chilled water
- ▶ Add remaining 2 grams hops
- ▶ Place in fridge for 24 hours





# Step-By-Step Process

- ▶ Filter hop water through coffee filter into 2L bottle





# Step-By-Step Process

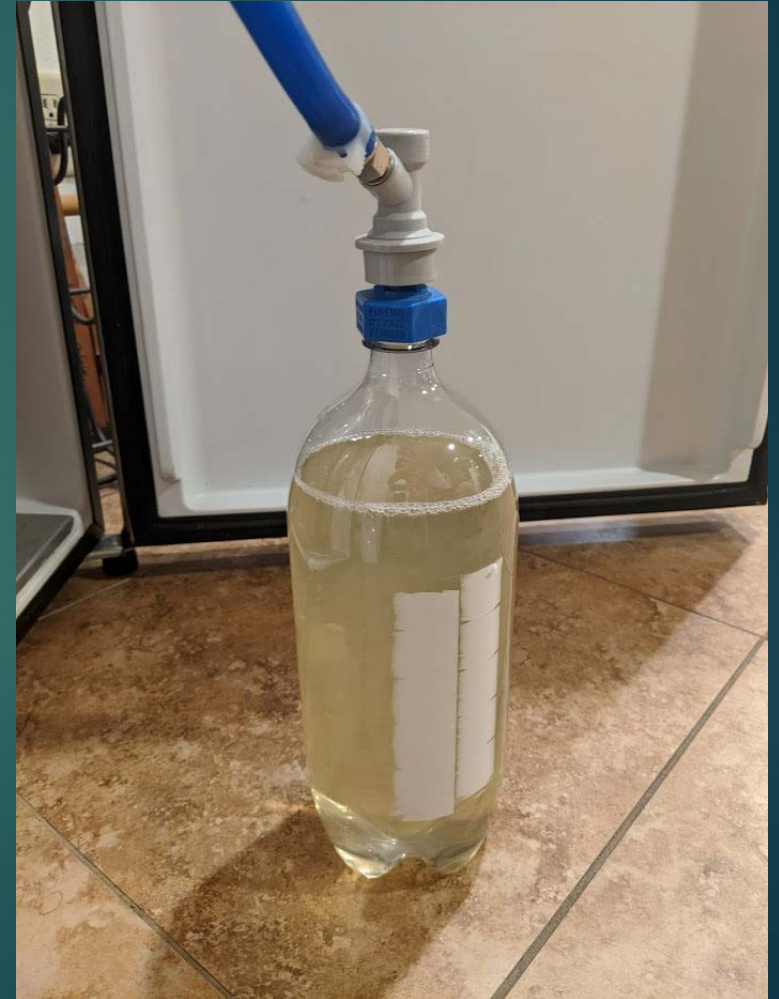
- ▶ When you get impatient, try a different filtering method
  - ▶ The coffee filter in a strainer was MUCH faster than the funnel





# Step-By-Step Process

- ▶ Once all liquid has run through the filter, add 1 L chilled water
- ▶ Squeeze air out of bottle and put carbonation cap on
  - ▶ Squeezing air out of the bottle (hopefully) reduces oxidation, protecting hop flavor and aroma
- ▶ Connect CO2 at 30-35 psi and shake like it owes you money
  - ▶ It is fully carbonated when you no longer hear gas flowing through the regulator
- ▶ Disconnect CO2 and place in fridge to settle until ready to drink





# Step-By-Step Process

- ▶ After shaking to carbonate, there was a noticeable difference in color





# Tasting Notes

- ▶ Try the samples and tell me what you smell and taste

## Mosaic

- ▶ 13.2% AA
- ▶ Flavor/Aroma:
  - ▶ Tropical Fruit
  - ▶ Stone Fruit
  - ▶ Citrus

## Citra

- ▶ 14.1% AA
- ▶ Flavor/Aroma:
  - ▶ Grapefruit
  - ▶ Orange
  - ▶ Tropical Fruit

## Lemon Drop

- ▶ 5.2% AA
- ▶ Flavor/Aroma:
  - ▶ Lemon
  - ▶ Mint
  - ▶ Green Tea
  - ▶ Light Melon



# Next Steps

- ▶ If you like what you tasted, experiment to find what you like best
  - ▶ Different hops or combination of hops
  - ▶ Add sweeteners or fruit juices
  - ▶ Use as a cocktail mixer
  - ▶ Scale up batch size
  - ▶ Try different water profiles
  - ▶ Adjust steeping time and/or temperature
  - ▶ Test effects of full volume steep