

Fat Head's Brewery

Dry Hopping Techniques and Technology



Hop Cannon is prepped and ready, hops are out of the box. CO₂ is hooked up on the front port at the bottom.



Close up of CO₂ connection. Creates CO₂ Blanket for loading hops.





De-pressurize tank and turn on CO₂.





Open the Port.





Attach the sanitized funnel for loading hops.





Loading Hops.

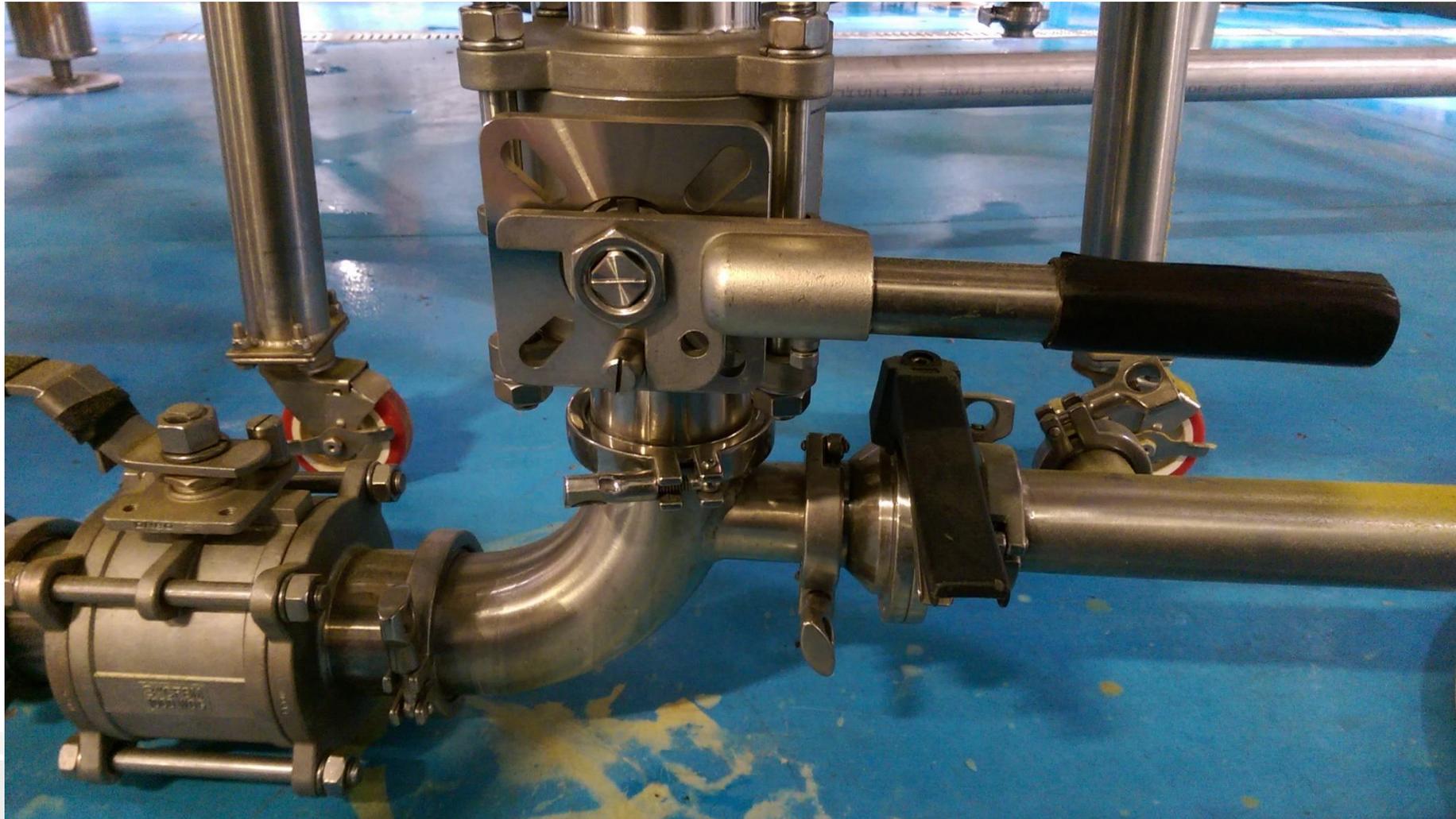


Once hops are loaded, funnel is removed and port closed. Switch CO₂ to back port.





Close up of the valves on the bottom of the cannon.





Open CO₂ so that it is running through the hose.





Hook up to tank.





Build pressure to
40 psi for initial
shot.





Open lever on the bottom of the tank to blow hops into the FV



Sight glass
showing the flow
of hops into the
FV.





Build pressure to
20 psi for
additional shots.





When the tank is empty you are done.





Hooking the hose
back up to the
cannon for
storage.



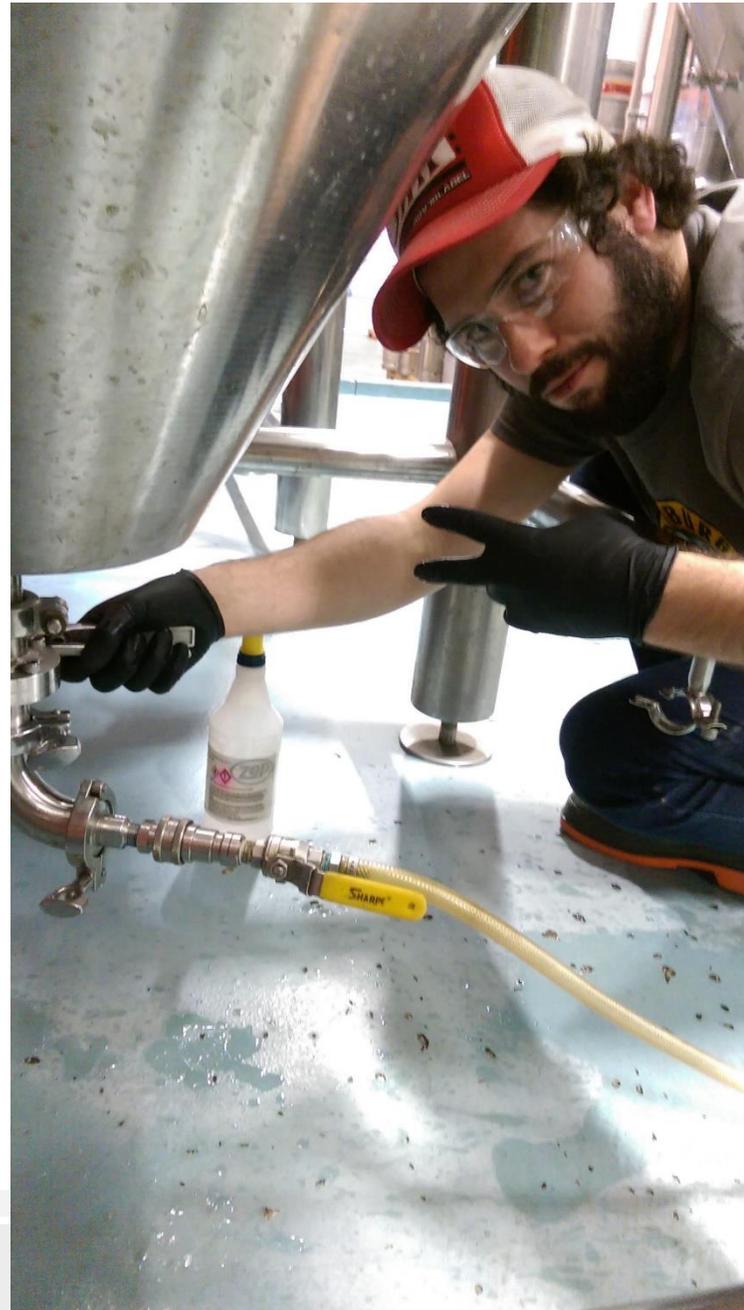


Put head
pressure on tank
after dry hop.





Rouse hops with CO₂ from bottom of the tank every other day for a week.





Quick overview of Dry Hop Schedule

- After fermentation cool to 55 degrees.
- Harvest yeast, raise temp to 60 degrees.
- Dry Hop and rouse for 1 week.
- Drop out as much hop material as possible and cool to 32 degrees.