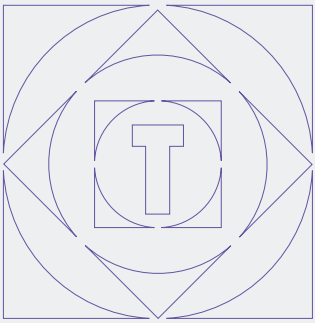
We Turn Thiolretical Ideas Into Hard Aromatic Science.

[Abstract:]

We turn thiolretical ideas into hard aromatic science, with grape skin extracts that have the potential to add a fascinating complexity to your brew. Join our adventures in thiology and become a Master of Thiol Theory™ with Clayton Hops.



THIOL THEORY™

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Study (notes)

I. Thiols make up the tropical notes found in beer – think gooseberry, passionfruit and guava.

II. Thiols can be free-form (highly volatile and aromatic) or precursor (non aromatic and need a yeast with beta-lyase biotransformation activity to release them).

III. Southern Hemisphere hops boast high levels of free thiols, but there is even more aroma potential waiting to be released in precursor form.

IV. Thiol Theory™ will assist adventurous brewers on their quest to unlock aromatic tropical notes in their brew.

V. Our Thiol Theory™ concentrated powder product is made from New Zealand Sauvignon Blanc grape skins that are known to contain multiple thiol precursors. These precursors can bolster aroma outcomes.

VI. Thiol Theory™ is a perfect match for Esters and hop derived Terpenes to bring fruity complexity and depth to your beers.

VII. Unlock the mysteries of 3MH, 3MHA and 4MMP with Thiol Theory™ through biotransformation.

7 – 15g/L (range)

Marlborough Sauvignon Blanc Grape Skin Extract

Technical specifications

Fermentable sugars	0.4°P (1.0015 specific gravity)	Take note of potential slight increase in attenuation when brewing with Thiol Theory™
pH	3.98	Take note of potential pH drop in beer recipe when brewing with Thiol Theory™
Unlock highly aromatic thiols	3MH, 3MHA and 4MMP	We recommend utilising highly biotransformative yeasts