



CGX™ BEST USES

CGX™ Cryogenic Lupulin Pellets will transform your beers and your business, allowing you to brew hop-forward beers while improving efficiencies and reducing environmental impact. Get started with these simple guidelines.

How to Use CGX

With twice the potency of T-90s, CGX pellets allow you to deliver big hop notes while gaining significant efficiencies that benefit your beer, your business, and the planet. Dial in your desired hop profile by showcasing the aromas and flavors you want while maximizing yield.



CGX can be used wherever T-90 hop pellets or whole cone hops are traditionally used in beer recipes.



CGX shines when used with T-90s and/or whole cone hops, giving your beer bright hop notes while maintaining good body and mouthfeel.



When developing new recipes, start by using CGX at a dosing rate of approximately 40-50% of the T-90 pellets you'd typically use.

Where to Use CGX in the Brewhouse

Use CGX throughout the brewing process to enhance your beer's hop profile and reduce trub loss.

- ✓ Late-Addition Kettle
- ✓ Whirlpool
- ✓ Fermentation
- ✓ Dry Hopping



More Taste, Less Waste

CGX not only benefits your beer, but it also has a positive impact on your business and the planet.



**Increase
Brewing Yield**



**Reduce Shipping
and Storage Costs**



**Reduce
Environmental Impact**



**Increase Revenue
Per Batch**



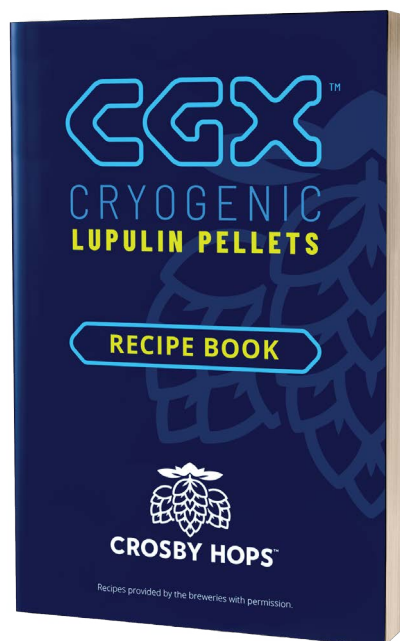
**Decrease
Hop Creep**



**Reduce
Vegetal Matter**

Start Using CGX With These Killer Collaboration Recipes

Get My Recipe Book



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