

Press Release

BarthHaas® releases KETTLE REDI®

BarthHaas releases their newest bittering and light stability product Kettle Redi

Nuremberg, July 5, 2022. BarthHaas announces the global release of their newest innovative product, Kettle Redi. This product provides light stability, smooth bittering, and hop aroma characteristics to beer while offering microbiological protection during the brewing process. Kettle Redi is an easy-to-use 100% hop-derived product with no special dosing requirements. The absence of vegetative matter reduces wort losses and increases brewing yields. In addition, due to its standardized high alpha acid concentration in a light-stable molecule, Kettle Redi gives the light stability and bitterness characteristics desired for all traditional beers.

“Kettle Redi helps us to achieve consistently great results in our beer. It’s extremely easy to use, easy to dose, and provides excellent protection against light-struck flavor,” noted Lincoln Jhones Rodrigues, Head Brewer for Cervejaria Bamboa in Campo Grande, Brazil. “Because of its unique formulation, Kettle Redi provides us with efficiencies that result in better yields during the brewing process. I’m very happy that we have this product.”

Kettle Redi is available worldwide through BarthHaas, John I. Haas, and their network of distributors on June 30, 2022. Learn more about Kettle Redi contact your BarthHaas sales representative.

About BarthHaas

BarthHaas is one of the world’s leading suppliers of hop products and hop-related services. The family-owned company specialises in the creative and efficient use of hops and hop products. As visionaries, instigators and implementers of ideas, BarthHaas has been shaping the market surrounding a unique raw material for over 225 years.

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