



SKYFARM SERIES

DOSING GUIDE



HOW TO BREW FRUIT-FLAVORED CRAFT BEVERAGES WITH SKYFARM



WELCOME TO SKYFARM



**BREW THE CRAFT BEVERAGES OF TOMORROW
WITH THE TRUEST FRUIT FLAVORS**

THESE ARE FRUIT FLAVORS AS THEY ALWAYS SHOULD HAVE BEEN

The **Skyfarm Series** is a TTB-approved line of flavor products that capture the freshest, most vivid version of fruit flavor and aroma. Built from the ground up using botanically sourced terpene isolates, we've specifically designed this collection to produce consistent, dependable flavors and aromas with none of the trade-offs. No synthetic candy-like top notes and no dosing variations. Just the brightest fruit flavors and a degree of control that has never been possible until now.



WHY SKYFARM?

These are immediately recognizable, hyper-concentrated fruit flavors that will hit you in the face when you crack open a can. Compared to other flavor options, **Skyfarm** is like night and day. There's no risk of refermentation since we haven't added any sugar, and these terpene-powered flavors won't impact mouthfeel whatsoever.

With no ethanol or alcohol needed to carry the flavor through, **Skyfarm** can easily be added to existing workflows with no modifications, a 100% utilization rate, and nothing that might soak up potential beer. That means less waiting, less clean-up, and more beer.

The lightproof bottles they come in don't need to be refrigerated prior to use, and every flavor is TTB-approved with FIDS documents available. You can even use "Natural Flavors" on your ingredient list for that clean-finished label.



Flavor Comes First

Compare these to the flavor of other options and it's like night and day.



Hit You In the Face

Strong and recognizable fruity aroma every time you crack a can.



No Refermentation

There's no sugar in Skyfarm, so there's no risk of refermentation.



Water-Based Emulsion

Absolutely no ethanol or alcohol needed to carry the flavor through.



Keep Your Workflow

Skyfarm goes right into your existing workflow with no modifications.



TTB-Approved

Every flavor is TTB-Approved with FIDS documents available.



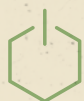
100% Utilization Rate

Skyfarm is immediately dispersed into solution. Less wait, more beer.



No Added Mouthfeel

These are aromatic top notes that don't impart sweetness or body.



Powered by Terpenes

Think of terpenes like building blocks. We build beautiful aroma.



No Sugar, No Color

Skyfarm doesn't impart any added sugar or color to your beverage.



No Special Handling

Add it into your brite tank and you're done. It's that easy.



Hyper Concentrated

Dose way less than you would expect to impart huge aroma.



Clean Finished Label

Use "Natural Flavors" on your ingredient list when using Skyfarm.



Way Less Expensive

Compare the price of Skyfarm to purees, whole fruits, or fruit extracts.



Simple Storage

Skyfarm comes in lightproof bottles with no need to refrigerate.



No Yield Loss

Skyfarm is a liquid so there is nothing to soak up potential beer.

EASY BENCHTOP DOSING

WANT TO INSTANTLY UNDERSTAND SKYFARM'S FLAVOR IMPACT? THE FLAVORS INCLUDED IN YOUR SKYFARM SAMPLE KIT CAN BE DOSED DIRECTLY INTO PACKAGED BEER OR CARBONATED WATER, SO GET CREATIVE!



Using a micropipette, start benchtop experiments with a 0.25 oz/bbl dosing rate (0.065 mL/L).



Put more simply, try one drop per pint to start. In practice, brewers have used dosing rates between 0.5 and 2 oz/bbl.



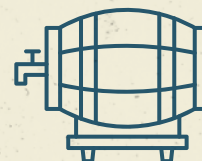
Remember that medium matters! Lagers typically need lower dosing rates while bigger beers may benefit from a bit more.



For best results, dose skyfarm into a growler and taste after 48-72 hours to better simulate a dry hop and allow for full integration.



Want to dose your skyfarm sample straight into a keg? Dose one of the 5 mL vials from your sample kit, wait a week for full integration, and taste the difference.



ADD SKYFARM TO EXISTING WORKFLOWS NO MODIFICATIONS NECESSARY

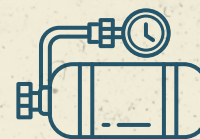
MEASURE

Depending on your dosing technique, measure or weigh the required amount into a jug or beaker. When dosing by weight, Skyfarm flavors have an average density of around 1.002 g/mL.



FLUSH WITH CO2

Begin purging your headspace or dosing vessel with CO2 to reduce oxygen ingress.



ADD TO TANK

Add directly to your tank. We recommend adding Skyfarm as late in the process as possible (i.e., the brite tank) for maximum flavor control. This eliminates the risk of aromatic compound loss from additional processing while preventing flavor alterations caused by yeast activity and biotransformation. However, there is nothing to say that you can't use these extracts earlier in the process to actually promote biotransformation and reduce early-stage hop loads that may prevent a healthy yeast harvest.



HOMOGENIZE

While Skyfarm disperses quickly, recirculate or rouse your tank to ensure homogenization.



SKYFARM FAQs



READ MORE FAQs



DOES SKYFARM REQUIRE SPECIAL HANDLING?

Nope. Say goodbye to fighting with sticky products. Add skyfarm at the very last step without mess or hassle. Reminder, Skyfarm is totally flowable above freezing temperatures.



WILL SKYFARM FLAVORS IMPACT MOUTHFEEL?

No. Unlike purees, Skyfarm doesn't contribute any haze, sweetness, or body. These are purely flavor and aroma top notes.



HOW WILL SKYFARM FLAVORS IMPACT CALORIES?

Skyfarm adds no sugar, color, or calories. That also means there's zero risk of refermentation.



WHAT DEGREE OF FLAVOR VARIABILITY CAN BREWERS EXPECT?

None whatsoever. Unlike essential oils or fruit purees, the terpene isolates we use have no seasonal or inherent variability. Skyfarm products are hyper-concentrated, always consistent, and they don't impart any cooked, canned, or floral potpourri flavors. Just the same bright flavors every season.



I'VE USED PUREES AND CONCENTRATES. IS SKYFARM LIKE THOSE?

The Skyfarm Series goes way beyond purees and concentrates in terms of flavor, aroma, and handling. It has no sugar or color, which means no calories and no risk of refermentation. Additionally, there's no solid waste to remove, no sticky residue to scrub from tanks, no yield loss, and no seasonal or batch variability.



WHAT'S THE DIFFERENCE BETWEEN THE SKYFARM SERIES AND OTHER NATURAL FLAVORS?

The Skyfarm series has none of the synthetic, rank, or cooked flavors found in other fruit top notes. Plus, because they're constructed with terpene isolates, you'll have a degree of control you won't get with other products. That means no more dosing rate variability and no more flavor inconsistency. flavor alterations from yeast activity and biotransformation.



CAN I ADD SKYFARM TO SELTZERS AND OTHER NON-BEER BEVERAGES?

Absolutely! Skyfarm offers craft beverage creators a chance to push boundaries. Perfect for hop waters, seltzers, and non-alcoholic beers, Skyfarm unlocks new possibilities in flavor, allowing you to offer something truly unique. Contact us and we'll walk you through it.

WHAT BREWERS ARE SAYING ABOUT SKYFARM

"It's so incredibly versatile, and I've only just discovered its true potential as a 'secret weapon'. Our current batch demonstrates how it can be used during hot side active fermentation, at terminal, and with finished beer in the brite tank. Shit's good bro."

Geoff Belcher

Head Innovations Brewer | New Realm Brewing Co

WHOLE FRUIT

- ✓
-
-
-
-
-
-
-
- ✓
-
-
-
-
-
-

FRUIT PUREE/ CONCENTRATE

- ✓
-
-
-
-
-
-
-
-
-
-
-
-
-
-

SKYFARM SERIES

- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓

- Simple Dosing
- No Potential Refermentation
- No Yield Loss
- Low Risk of Micro Contamination
- No Refrigeration
- Doesn't Stick to Tank
- No Solid Waste Removal
- Non-Flammable
- Authentic Fruit Flavor
- No Haze Contribution
- Predictable, Precise Flavor
- No Seasonal/Batch Variability
- Cost Effective
- No Added Calories

MORE QUESTIONS?



We're happy to talk all things fruity, brewing, and terp-related! Reach out to us at hello@abstraxhops.com and brew your next batch of beverages with the freshest, most vivid version of fruit flavors possible.

