



CROSBY HOPS

2025



CROSBY HOPS™

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Pacific Northwest Headquarters

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VERTICALLY INTEGRATED

Built on quality, innovation, sustainability, and dedication to the craft brewing community.

GROWER

For five generations, the Crosby family has thoughtfully managed our Estate Grown hops in Oregon's heralded Willamette Valley.

As a Salmon-Safe and GlobalG.A.P. certified grower we are rooted in our legacy, yet deeply committed to the present and future of using modern agriculture as a global force for good.





PROCESSOR

World class hop processing lies at the intersection of art and science where the most meticulous hop purveyors relentlessly hone their craft. Our reputation of quality-driven hop processing is propelled by our years of producing bold, flavorful, and true-to-brand T-90 and CGX pellets. As an early adopter of soft pellet technology, which uses less pressure at the pellet die, our hop pellets offer exceptional utilization and dry hopping capabilities. Every lot that leaves our warehouse undergoes rigorous quality analysis testing, which includes using a zero-chemical NIR spectrometer coupled with conventional American Society of Brewing Chemists methods.



MERCHANT

Our connections in the hop industry run deep. Our integrated merchant-processor platform provides brewers the best of our Crosby Estate Grown acreage and broad access to a selection of exceptional hops from leading farms around the world.

Our supply chain diversity maximizes our ability to respond quickly to market dynamics, reduce supply chain risk, and enhances our customer's ability to select for regionality and terroir.

OREGON — THE AROMA STATE

In today's craft brewing world, standing apart is key.

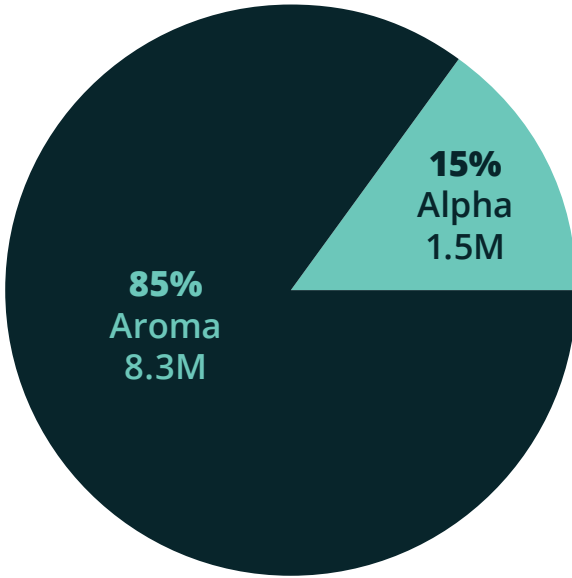
Understanding regional differences can offer brewers a competitive edge regarding flavor and aroma impact as well as consistency of their beers. Terroir data can serve as selection verification and result in better informed decision making to identify hops best suited for brewing goals, and become part of the story that defines and differentiates a brand.

Much like wine, cultivating the overall sense of place is what makes beer crafted with Oregon hops different than those from anywhere else. Oregon grows the largest percentage of aroma hops, more than any other state in the Pacific Northwest. In a market where IPA reigns supreme, choosing to source aroma hops from those who specialize in cultivating them can give breweries an advantage in the hypercompetitive craft beer market.

Crosby Hops serves as hop ambassadors for many other like-minded growers outside of Oregon as well. Each growing region presents a unique set of characteristics that provide additional tools for brewers to use in crafting their beer recipes. Crosby intentionally sources hops from across growing regions as a means of mitigating risk and providing brewers with a wide selection of the hops they need.

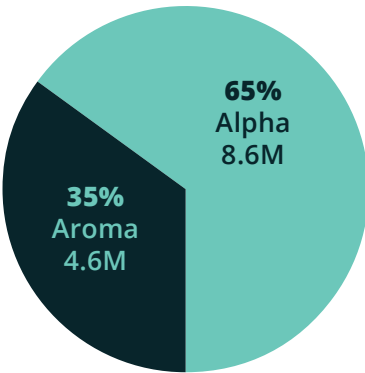
Whatever your brewing goals, sourcing from Crosby Hops gives you a trusted partner in the hop industry.

OREGON

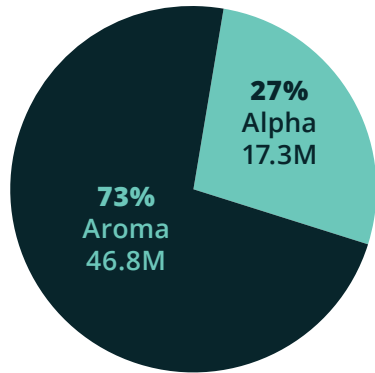


(pounds) (% of total)

IDAHO



WASHINGTON



T-90 PREMIUM HOP PELLETS

Crosby T-90 hop pellets strike the perfect balance of art and science. Our innovative cooling and oxygen-limiting processes preserve each variety's integrity, locking in essential oils and unique character for maximum aroma and flavor expression.

Trusted by brewers worldwide, our T-90 pellets feature variety-specific targeted densities for enhanced solubility and dispersion. Whether crafting a classic or pushing innovation, Crosby T-90 pellets deliver bold, consistent quality to **make your best beers better.**



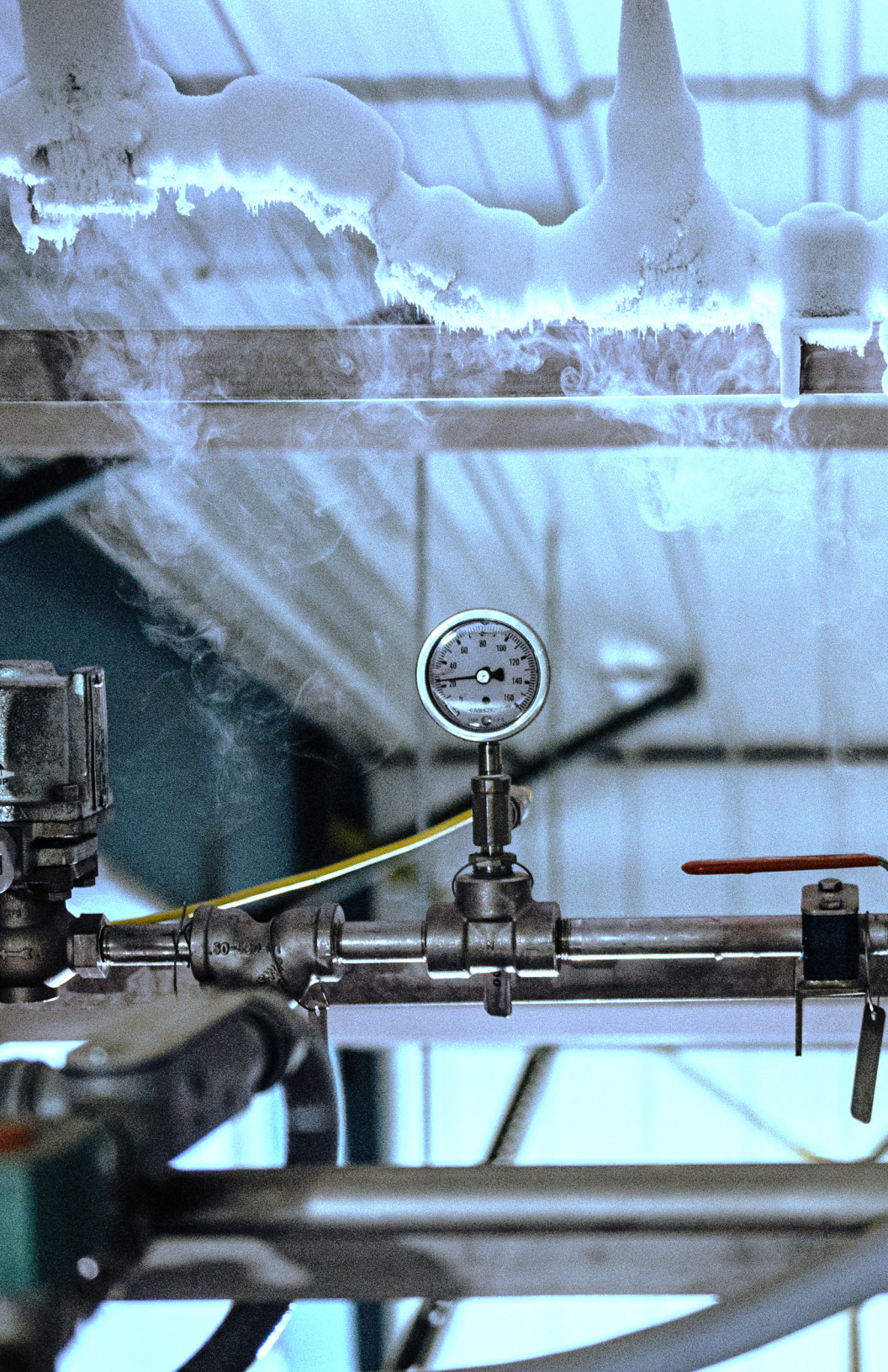


CGX[®] CRYOGENIC LUPULIN PELLETS

CGX[®] Cryogenic Lupulin Pellets redefine hop performance, delivering unmatched aroma, flavor intensity, and brewing efficiency. Made possible through our advanced, patented cryogenic separation process, CGX pellets isolate lupulin from whole hop cones at subzero temperatures—preserving essential resins and oils for an unparalleled brewing experience.

With up to twice the potency of traditional T-90 pellets, CGX allows brewers to craft intensely hopped beers using fewer hops. This translates to higher finished beer yield, reduced loss, and increased revenue, making CGX a powerful tool for both beer quality and profitability.





CGX NUVO™

FRESH HOPS FROZEN IN TIME

Picked at their peak ripeness from our fifth-generation farm in the Willamette Valley, CGX Nuvo™ hops are frozen in time using a cryogenic process to lock in the intense lupulin flavors and aromas in an easy-to-use format.

Inspired by “olio nuovo”—the first and freshest oil of the season—CGX Nuvo™ represents the purest, most expressive hop oils from each crop year, delivering peak harvest intensity year-round.

Experience fresh hop character anytime - expanding access while optimizing efficiency and cost.



WHY CHOOSE CGX NUVO™?

FLEXIBILITY

Our cryogenic process involves flash-freezing hops at harvest, preserving the delicate compounds that give aroma hops their unique character. This ensures that you receive hops that are as fresh as the moment they were picked, any time of year.

IMPACT

By preserving the essential oils and resins, CGX Nuvo™ provides a more concentrated and vibrant flavor profile than whole leaf fresh hops alone. Expect bold, bright, and complex flavor and aroma profiles that will change your opinion of what a harvest fresh beer can be.

ACCESS

Reduced freight by minimizing plant matter expands access for fresh hop beer production coast to coast.



THREE WAYS TO BREW

Great beer starts with the right hops. Whether you're looking for Oregon-grown character, hand-selected quality, or reliable performance, our hop offerings give you the perfect fit for any brew.

ESTATE GROWN

Guaranteed access to Oregon's terroir with no selection minimum, priority processing, and maximum flexibility.



Exclusive sourcing



No selection minimum



Maximum flexibility



No storage fees



First access to experimentals and new releases



Priority processing, ready to ship by October 31

SELECT

Curated selection of hops with enhanced flexibility and guarantees.



Crosby Hop Farm and grower network sourced



Leaf selection minimum = 1,100 lbs.



Best effort flexibility



Ready to ship by December 31



ESSENTIALS

Accessible, quality hops that fit any budget.



Leaf selection
minimum = 4,400 lbs.

















Variety Contract
Minimum = 1,100 lbs.



Ready to ship
by March 31



COMPARISON CHART

	ESSENTIALS	SELECT	ESTATE GROWN
 Quality guarantee	✓	✓	✓
 Certificate of analysis	✓	✓	✓
CGX  CGX availability		✓	✓
 Contract flexibility		✓	✓
 No contract minimums		✓	✓
 Free storage			✓
 First access to experimental varieties			✓
 Processed by	March 31	December 31	October 31
 Leaf selection minimums	4,400 lbs.	1,100 lbs.	None
 Certifications		GLOBALG.A.P.  	GLOBALG.A.P.  

TESTIMONIALS

For several years now we've been using Crosby Estate Grown™ Amarillo™ in whole cone, T-90, and CGX™ format. We love all three formats for different parts of our brewing process. In particular, the CGX™ process intensifies the already strong aromatic properties of Crosby's Amarillo.



VINNIE CILURZO

Co-Owner

Russian River Brewing Company

Santa Rosa, CA



Our fall pilsner release, *Harvest Moon*, showcases Sterling exclusively from Crosby Hops. I love using this variety in non-traditional lagerbier as an alternative to continental noble hops.



NATALIE ROSE BALDWIN

Brewmaster

Wayfinder Beer

Portland, OR



I just tasted the first trial of the revamped *Evil Eye* recipe using El Dorado CGX™, Idaho 7 CGX™, and Chinook CGX™. It is fantastic. Also, zero hop creep and no brief diacetyl spike. Really impressed.



BRANDON MAYES

Director of Brewing and Quality

Pittsburgh Brewing Company

Pittsburgh, PA



The Centennial from Crosby Hop Farm has long been a key component of the blend of hops that make up the signature aroma of the *Two Hearted* recipe. As our companies evolve, we look forward to our continued partnership with Crosby Hops.



ANDY FARRELL

Brewmaster

Bell's Brewery

Kalamazoo, MI



When we were designing our new IPA recipe, we knew we wanted something different, something unique. We found that in Strata[®] which Indie Hops developed in Oregon. From the first test brew we knew we made the right decision in focusing on making Crosby-grown Strata[®] a highlight. We're very proud with the end result.



AARON INKROTT

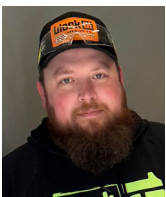
Brewmaster

Saint Arnold Brewing Company

Houston, TX



We use CGX[™] in *Sticky Hands* because it's a high-quality hop product that delivers true-to-variety characteristics and has increased finished beer yields in every product we have utilized it in.



MATT WILLIAMS

Brewery Operations Manager

Block 15 Brewery

Corvallis, OR





SUSTAINABILITY INITIATIVES

Our core philosophy is we do not own the land, rather we borrow it from future generations, and in doing so we work continuously to reduce our impact each season. In our world, people and nature thrive.

At Crosby Hops, we balance sustainability with quality. This helps us achieve greater efficiency in production, improved business performance, and better outcomes for our stakeholders.

We are committed to the highest level of food safety and quality, and continued certifications, including the following:



DISTRIBUTION

Our global network of distribution partners allows Crosby Hops products to be shipped globally while upholding our standards in both product quality and business practices.

NORTH AMERICA

CROSBY HOPS HEADQUARTERS

EXW Oregon & Ohio, USA

crosbyhops.com

ASIA

YANTAI TONGSHANG INTERNATIONAL TRADE CO.

EXW Yantai, China

yttrade.com

UPPER LEFT CO.

EXW Tokyo, Japan

upperleft-style.com

EUROPE

CROSBY HOPS - CONTINENTAL EUROPE

EXW Nuremberg, Germany

crosbyhops.eu

LOUGHRAN BREWERS SELECT - IRELAND & UK

EXW Dundalk, Ireland & Peterborough, UK

brewersselect.co.uk

ITALIAN HOP COMPANY

EXW Modena, Italy

italianhopscompany.com

AGRONET BREWING

EXW Lyon, France

agronetbrewing.com

BROUWLAND

EXW Beverlo, Belgium

brouwland.com

BALTIC BREWING SUPPLIES

EXW Tallinn, Estonia

balticbrewing.eu

HOPIT

EXW Bytom, Poland

hopit.pl

BREWER PORTAL

Brewing is a passion, but it's also a business that requires incredible time and effort. That includes managing your hop portfolio. From ordering and tracking your hops to managing invoices, the time and effort needed cuts into all the other things you'd rather be doing.

The Brewer Portal is purpose-built for breweries to make it easier for you to access high-quality hops and manage every aspect of your orders at the click of a button. With the Portal, you can easily:

- ✓ **Get real-time insight into spot hop availability**
- ✓ **Pull from current contracts**
- ✓ **View and track current orders**
- ✓ **Order and pay for hops**
- ✓ **Download invoices**

Create an account to take advantage of this powerful tool that allows breweries of all sizes to better manage their hops and their business.







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