



# EAST BRISTOL HOPS

## FAQS

### 1. When do I need to order by?

The deadline for ordering and paying is the **7th March 2016**. We need to get our order placed with our supplier asap!

### 2. What's this all about?

We're a group of mates that got excited about a lots of people coming together to grow the key ingredient for a lovely, local beer. Rahima grew hops for a similar project in Brixton a few years ago and we're stealing a lot from their tried and tested model. Everyone who gets involved will get to join a community of growers, the simple pleasure of watching the hop mature, and the joy of harvesting it on the same day as everyone else and adding it to the brew. Beer is usually made with dried hops. Green hop ale is unusual because the hops start to lose their oils and flavours as soon as they are picked, so they need to go from vine to brewing kettle in hours. But if you can find good local hops, you'll be able to brew a unique beer with a very special taste. By September we'll get to sample our own - free pints at a party as soon as it's brewed, and a special discount on some more. You'll also be able to wander into your local and buy a pint that you helped make.

### 3. What does a hop kit include - can't I just buy a rhizome?

Alongside the hop rhizome (a bare root taken from a mature hop plant) you'll also get everything you need to plant it hassle free! Compost, fertilizer and some mulch as well as twine and gravel packaged in compostable material. Part of the reason for providing a hop kit is to encourage and get people involved who are not gardeners and not particularly experienced or confident at growing plants. We are asking £20 for the kit to ensure that we ourselves are not out of pocket and that this project grows from year to year. Any surplus cash we have will either be reinvested in local community groups or used to reduce the costs next year. Our pricing model is the same as existing projects around the country, and recommended by the pioneers at

Grow Beer : [growbeer.city-farmers.co.uk/](http://growbeer.city-farmers.co.uk/) . Remember - hops are hardy perennials so there'll be nothing to pay next year and you'll still get to be part of a project that gives you free beer and great community.

#### **4. When and where can I pick up my pack?**

It depends a little on the date our supplier confirms for delivery, but we expect it to be on either Saturday 12th or 19th. We hope this will happen at Dawkins Brewery in Easton, so you'll get to see the place your hops will become beer. We'll confirm asap.

#### **4. When do I need to put it in the ground?**

The hop rhizome will need to be planted out as soon as possible and within a couple of days of collection to avoid the bare roots drying out.

#### **5. How much space do I need?**

Not much. Hops grow up, not out, so you could grow the dwarf hops in a large pot on your balcony - the pots should have a minimum volume of 40 litre and a height of at least 30 cm to give the roots the space they need. Hops are a very pretty climbing vine (technically a 'bine') - they're sometimes grown for purely aesthetic purposes. For the plant to be happy and productive though, you'll need good soil, drainage and as much sun as possible. You'll also need to think through how you are going to trail your twine to allow the hop shoots to grow along. This can be a straight line, with the twine connected to a wall or roof, or in various patterns supported by a structure to reduce the overall height of the plant. There are plenty of examples if you search on google images for 'hops in pots' or 'growing hops'.

Also, check out these growing tips from the London group, including a short video: <http://growbeer.city-farmers.co.uk/i-want-to-grow/growing-tips/>, or other resources online, e.g.: <http://lancasterhomebrew.com/articles/growing-hops2/> <http://byo.com/hops/item/1872-growing-hops-in-containers>

#### **6. Do hops need much light?**

As much as possible. Hops will grow fine in the shade, but they love light so pick your sunniest spot to maximise your yield, remembering that the plant will grow to around 2-3 metres.

#### **7. I work for a community growing group is there a discount available?**

Yes - we'd love to hear from you! We'd like to get more hops in a community growing projects, so complete the form and we'll get in touch to discuss.

#### **8. I'd really like to get involved but can't afford to...**

Please let us know. We have a reduced rate for people on low income. We don't want the cost to be a barrier to you getting involved.

#### **9. What kind of help will I get to grow my hops?**

OK - time for an admission. We're not hop growing experts, but we know some people who are. We'll be drawing on the experience of expert growers and the groups across the country who have done this before to help troubleshoot any queries people have. We'll also be organising hop growing and beer making events through the year.

#### **10. When is harvest?**

September. We'll be working with Dave, the Master Brewer at Dawkins once we get close to harvest time to decide the exact date.

#### **11. Why are Dawkin's Brewery involved?**

We needed to find a local brewer and Dawkins were very enthusiastic about the project. Master Brewer, Dave, has made one green hopped ale before but never like this, so he's very excited about getting properly local hops. Dave and Glen from Dawkins are planning on growing some of their own hops, and will be helping throughout the project, from hosting the distribution, to giving talks on the brewing process, to actually brewing the beer and joining our celebration when we sample the stuff. They'll also sell the beer in their pubs across Bristol.