



Yesterday morning 5 acres of Rogue Revolution hops were harvested at the hop farm.

The harvest happened early this year due to the hot weather.

From bine to bottle, these are the first steps in making wet hop ale:



The bottom of the twine is cut so the bines are hanging from the top of the trellis only.



A machine follows behind trucks, slicing the top of the twine so the hops fall into the bed of the truck.



The hops bines are then hooked onto the picker machine, which “picks” the hop flowers from the bines.



Ma Deuce was on hand to collect 1500 pounds of wet hops for our first batch of wet hop ale.



390 pound bags of hops were loaded onto a U-Haul truck and driven to Newport to be thrown into the brew kettle.



The hops arrive in Newport!!!

Hops not being used in wet hop ale were put into the kiln, where they were dried overnight. They will be made into 200 pound bales tomorrow.

John Maier putting wet hops into the Brew Kettle

