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TommyKnocker Brewery Installs ShockWave Xtractor™ Hop Extraction Technology

The ShockWave Xtractor™ hop extraction technology from Hydro Dynamics XtractMor is being used on several beers at TommyKnocker Brewery, in Idaho Springs, CO.



TommyKnocker Brewery Logo
(Image courtesy of TommyKnocker Brewery)

Nashville, TN – XtractMor and its parent Hydro Dynamics, Inc, (HDI) would like to announce the installation of its hop ShockWave Xtractor™ extraction technology at [TommyKnocker Brewing](#) (TommyKnocker) in Idaho Springs, CO. The technology has been used in several of TommyKnocker’s core year-round beers including their TK IPA, Blood Orange IPA, TK Haze and Green Chile Lager. TommyKnocker beer was showcased during the 2019 Craft Brewers Conference in Denver, CO through an official tour. Brewers from all over the world got to see the Xtractor in action and try TommyKnocker beer made with the technology.

“Not only is there cost savings in ingredients utilization, increased volume, and less tank time, but also a notable improvement in quality of flavor.”

–Steve Indrehus, Director of Operations, TommyKnocker

Established in 1994, TommyKnocker Brewing is located just west of Denver in the picturesque mountains of Colorado. TommyKnocker’s beers have won over 100 medals from a multitude of local, national, and international competitions and are widely distributed in Colorado and other parts of the country. Steve Indrehus, Director of Operations at TommyKnocker stated, “Not only is there cost savings in ingredients utilization, increased volume, and less tank time, but also a notable improvement in

quality of flavor. We are not using it just for hops, chiles, fruit and herbs perform very well through the ShockWave.” Doug Mancosky, CEO of XtractMor added, “TommyKnocker has really taken to the technology using it in unique ways beyond standard hop extraction, using it in products such as their surprisingly hot Green Chili Lager, their Lavender Sour and even with wood char in their Ember King.”

The cavitation technology is manufactured by [Hydro Dynamics, Inc.](#) The ShockWave Xtractor™ harnesses the pressure fluctuations of cavitation to improve extraction and increased hop flavor. With the proliferation of craft breweries, the demand for hops and prices have increased. The ShockWave Xtractor™ technology can allow brewers to produce bitter beers with up to 50% less hops, both bittering and aroma hops for dry-hopping, as well as improve the extraction of fruits, coffee and other flavors. The ShockWave Xtractor™ can also increase production through faster dry hopping and increase beer yield by producing less beer-soaked hop waste.



Guests on the 2019 CBC tour sampled beer directly from the ShockWave Xtractor™ as part of a technology demonstration by TommyKnocker head brewer Jim McCann. (Images courtesy of Doug Mancosky of XtractMor)

About Hydro Dynamics

Hydro Dynamics, Inc. is located in Rome, Georgia and is the developer and manufacturer of the cavitation-based ShockWave Xtractor™ Technology. XtractMor is HDI's subsidiary and the exclusive marketer of the technology for brewery. The ShockWave Xtractor™ equipment uses the physical phenomenon of cavitation, normally known as destructive force, and harnesses it to solve critical industrial mixing, extraction and heating problems. The technology can now be found on five continents in applications ranging from biodiesel production to hops extraction for beer. Learn more at: www.hydrodynamics.com.

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