

# HOPSTEINER – NEWSLETTER

MAY 2011

TECHNICAL SUPPORT



  
**Hopsteiner**®

COMMITTED TO THE BREWER.

## “Delta” – The new Hopsteiner Aroma Variety

In order to produce beers with a unique character that can easily be distinguished from other brands, brewers worldwide focus more and more on new and special aroma varieties. In 2010 the new American variety “Delta” was commercially grown for the first time and the brewers’ feedback has been promising.

Delta is a cross between two existing commercial varieties - Fuggle and Cascade. The varietal characteristics are shown in the following table:

Bitter Components according to HPLC-methods		Aroma Components in % of Total Hop Oil		Total Hop Oil
Alpha Acids	5.2 – 7.0 % w/w	Myrcene	25.0 – 40.0	0.5 – 1.1 % v/w
Cohumulone	22.0 – 24.0 % rel.	Humulene	30.0 – 40.0	
Beta Acids	5.2 – 6.8 % w/w	Caryophyllene	9.0 – 15.0	
Colupulone	45.2 – 46.9 % rel.	Farnesene	< 1.0	
Xanthohumol	0.4 – 0.5 % w/w	Linalool	0.8 – 1.2	

All data shown represent the results of the last 3 crop years (2008 – 2011).

The hop flavor achieved in beer obviously depends on the variety used. However other factors such as time of hop dosage, type of beer, yeast strain, fermentation parameters, etc. all have a strong influence on final beer flavor. Beers brewed with “Delta” were mostly assessed to have a very pleasant, fruity (apple-, lemon-like) and especially refreshing character.

If you’re interested in further information please let us now!

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Delta hop cone and leaf

