

# HOPSTEINER – NEWSLETTER

## FEBRUARY 2012

TECHNICAL SUPPORT



  
**Hopsteiner**<sup>®</sup>  
COMMITTED TO THE BREWER.

## “Bravo” – The new Hopsteiner Multi-use Variety

In order to produce beers with a unique character that can easily be distinguished from other brands, brewers worldwide depend more and more on new and special varieties. Bravo has been proven in commercial production for several years, and the brewers’ feedback has been enthusiastic.

Bravo is a high alpha hop that imparts bold and intriguing flavours to beers. It has been used for any kind of hop products, to be used in the brewhouse and/or post-fermentation additions.

Bravo’s heritage is based on the super alpha American hop variety “Zeus” and a vigorous and disease resistance male developed in the Hopsteiner breeding programme.

Bitter Components according to HPLC Methods		Aroma Components in % of Total Hop Oil		Total Hop Oil
Alpha Acids	14 – 17 % w/w	Myrcene	25 – 50	1.6 – 2.4 % v/w
Cohumulone	29 – 34 % rel.	Humulene	18 – 20	
Beta Acids	3 – 5 % w/w	Caryophyllene	10 – 12	
Colupulone	55 – 58 % rel.	Farnesene	< 1.0	
Xanthohumol	0.7 – 1.0 % w/w			

All data shown represent the results of the last 5 crop years (2007 – 2011).

The hop flavour achieved in beer depends on many factors. Beers brewed with “Bravo” were mostly assessed to have a very pleasant, fruity (grapefruit, currant and candy orange) and especially refreshing character. This is often confirmed by customers’ feedback such as: *“Not only does Bravo have a clean and mild bitterness when used in the boil, it also contributes pleasant fruity notes when used as a dry hop”*

By: Dan Carey – Brewmaster at New Glarus Brewing Company, New Glarus, WI, USA

If you are interested in further information, please let us know!

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Bravo hop cone and leaf

