

# HOPSTEINER – NEWSLETTER

MAY 2012

TECHNICAL SUPPORT



**Hopsteiner**<sup>®</sup>

COMMITTED TO THE BREWER.

## New Hop Varieties grown in Germany

This month, 4 new hop varieties were officially launched. These new varieties were bred in the Hop Research Institute in Hüll, Germany and are characterized by their unique flavours. As dry hopping becomes increasingly popular in the brewing industry, especially among craft brewers worldwide, these flavours, which re-appear in the finished beer, will no doubt make an important contribution to overall beer aroma.

The following overview demonstrates some aroma impressions of these new hop varieties.

Variety name	Aroma characteristic	Alpha acids <small>Analytica-EBC 7.7</small>	Total oil <small>Analytica-EBC 7.10</small>
Polaris (PA)	<b>intense fruity aroma</b> fresh minty notes	19.0 - 23.0 %	4.1 - 4.4 ml per 100 g leaf hops
Hallertau Blanc (HC)	<b>flowery-fruity aroma</b> passion fruit, grapefruit, gooseberry and pineapple	9.0 - 12.0 %	1.2 - 1.5 ml per 100 g leaf hops
Mandarina Bavaria (MB)	<b>fruity aroma</b> intense mandarin and citrus note	7.0 - 10.0 %	1.8 - 2.1 ml per 100 g leaf hops
Hüll melon (HN)	<b>fruity aroma</b> strawberry and honeydew melon nuances	6.9 - 7.5 %	0.5 - 0.8 ml per 100 g leaf hops

All varieties have a distinctive fruity and exotic aroma in common, not necessarily associated with typical hop flavours. Certain quantities of hop products made from these varieties will be available from crop 2012.

If you need further information about flavour and availability please do not hesitate to contact us!

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