

HOPSTEINER – NEWSLETTER

OCTOBER 2012

TECHNICAL SUPPORT




Hopsteiner®

COMMITTED TO THE BREWER.

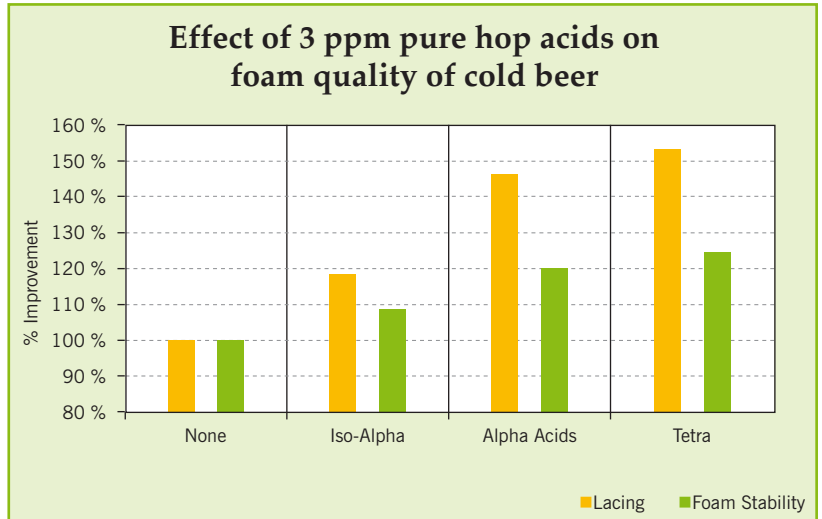
Alpha Foam – A Natural Foam Enhancer from Hops

For many consumers, beer foam is an important visual attribute of beer. It is well known, that hop derived bitter components are important for a good foam quality, as measured by lacing and foam stability. Although tetrahydro-iso-alpha acids have been used widely in the industry to improve foam stability, some brewers have been looking for an alternative as tetrahydro-iso-alpha acids have a slight different bitterness profile compared to iso-alpha acids.

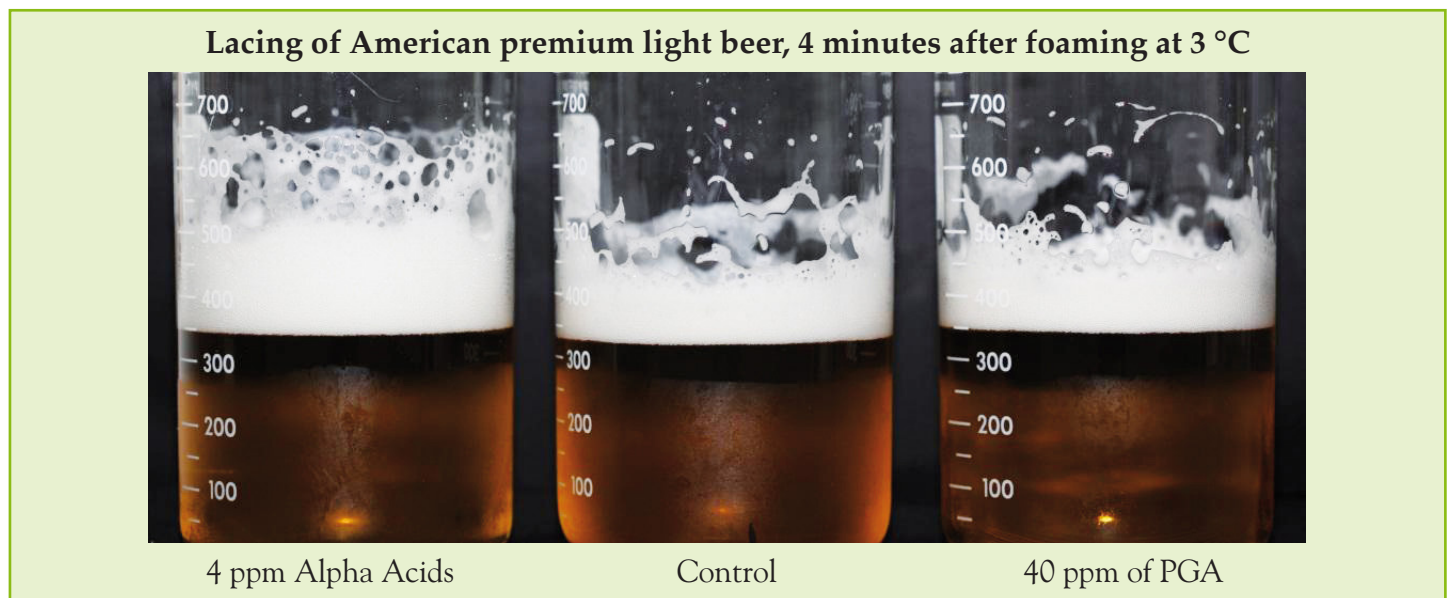
Hopsteiner is pleased to introduce a natural and non-bitter foam enhancer from hops.

Alpha Foam is a pure, aqueous solution of the potassium salts of natural alpha acids, produced from CO₂ hop extract. Formulated as a stable 20% w/w solution, it can be added directly to beer post fermentation. Alpha acids will improve the foam stability and cling when used at levels as low as 3 to 4 ppm.

Our trials show alpha acids improved the foam quality nearly as good as tetrahydro-iso-alpha acids.



Visually the lacing of beer with 4 ppm alpha acids is greater than the control or 40 ppm of PGA, and furthermore the holes in the lacing pattern of this beer tend to be smaller.



Please contact us if you need any further information or would like to test the product.

Patent pending US 2011/0287152 A1

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