

# NEWSLETTER 08/2013

## TECHNICAL SUPPORT

### Influence of Dry-Hopping on Wheat Beer – Tasting Results

At the Hopsteiner Forum in June 2013, five different wheat beers were presented to an audience of brewers and brewing scientists showing the influence of different hop varieties used for dry hopping.

#### Brewing Trials

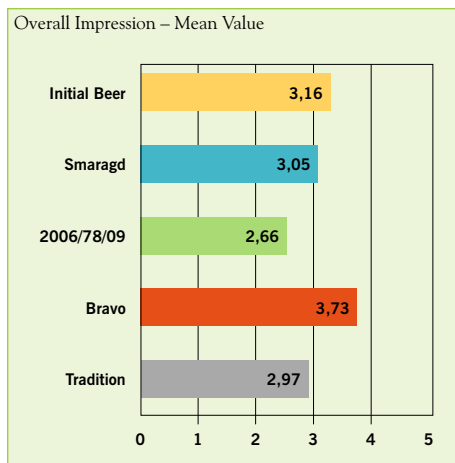
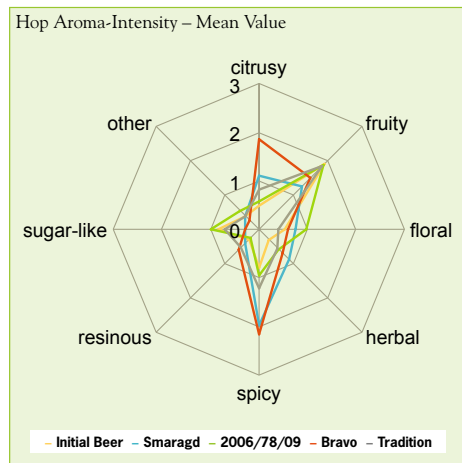
The initial wheat beer for the brewing trials was a main stream beer from a bavarian brewery which was analyzed as follows: Original wort 12,7 %, Alcohol 5,4 %, Bitterness 13 IBU

This wheat beer has been split into four kegs, and each was dry hopped using one of the four varieties; Smaragd, Huell breeding line 2009/078/009, Bravo and Tradition. Contact time of the pellets in the kegs was one week. In table 1, the dosage and specification of the used hops are described below:

Beer	Variety Dry-Hopping	Amount of Pellets (g/hl)	Aroma Specifications of Raw Hops
No. 1	Smaragd	300	<b>spicy, herbal</b> , thyme, tarragon, clove
No. 2	2006/78/09	200	fruity aroma, slightly citrus, <b>banana</b>
No. 3	Bravo	300	<b>floral</b> , slightly <b>fruity</b>
No. 4	Hallertauer Tradition	300	<b>citrusy</b> , <b>spicy</b> , <b>orange</b> , lavender, tea

#### Tasting Results

40 participants of the Hopsteiner Forum tasted and evaluated the presented beers using the new Hopsteiner Flavor-Wheel (see Newsletter 04/2013). The tasting results are shown in figures 1 and 2. The significantly better result for Bravo was remarkable. It should be pointed out that also the varieties Tradition and Smaragd showed satisfactory results, which were assessed to be at least as good as the referenced beer.



Please do not hesitate to contact our Technical Support Team for further information.

*Simon H. Steiner, Hopfen, GmbH*

Newsletter, August 2013



**HOPSTEINER FORUM**

5<sup>th</sup> Hopsteiner Forum: September, 4<sup>th</sup>

## Harvesting Hops

From the Hop Garden into the Cold Store



#### Registration

info@hopsteiner.de  
Tel +49 (0) 8751-8605-0

#### Deadline for Registration

August, 28th 2013

#### Meet our team!

At "drinktec" in Munich  
Hall B1 / Booth 524

Sept., 16th – 20th



#### Look forward!

#### Big Tasting of "Hopsteiner Bier Ideen"

On our brandnew Tasting Booth, we will present you a few innovations of dry hopped beers. Enjoy it!

Sept., 16th – 20th



Hall B1 / Booth 524

+++Hopsteiner calendar+++

**Hopsteiner**

COMMITTED TO THE BREWER