

NEWSLETTER 02/2014

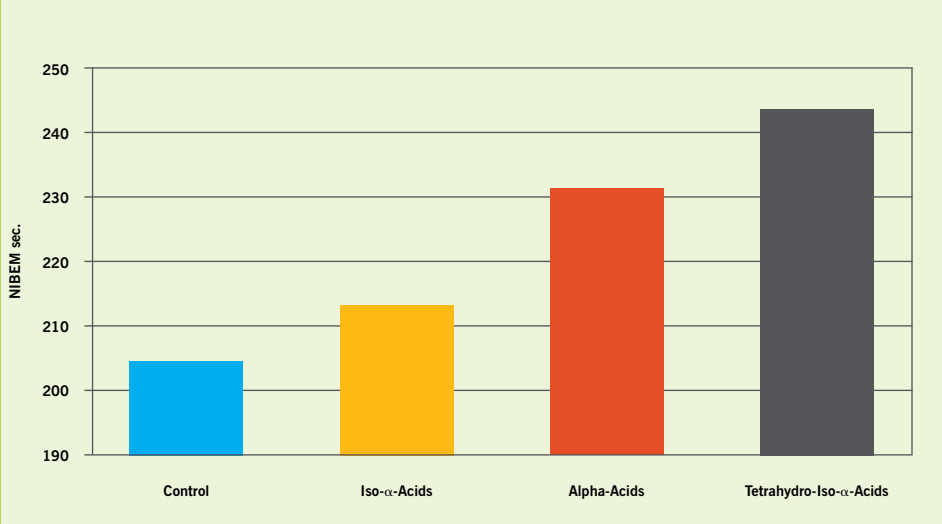
TECHNICAL SUPPORT

A Natural Foam Enhancer Made From Hops

It is well known that alpha acids in hops are responsible for beers bitterness via their thermal isomerization into Iso- α -Acids during the kettle boil. Alpha-Acids that don't isomerize generally absorb onto the trub and yeast during fermentation, with little if any getting into the final beer. Interestingly, Alpha-Acids are soluble in beer and if you isolate Alpha-Acids from CO₂ hop extract and formulate it into a standardized 20%w/w potassium salt solution and add it to beer, post-fermentation, you can dramatically improve foam stability of beer at very low concentrations.

The figure below shows the foam improvement you can have when 3 ppm of Iso- α -Acids, Alpha-Acids and Tetrahydro-Iso- α -Acids are added to a typical American Lager.

NIBEM Foam Results of different hop acids at 3 ppm



Because Alpha-Acids have a very subtle bitterness, they can be used to enhance the foam in beers without affecting the flavor profile of beers, including low IBU beers. This means, brewers now have a way of enhancing the foam of low IBU beers without having to change their hopping.

Hopsteiner is currently producing a new product called AlphaExtract. AlphaExtract is a pure, aqueous solution of the potassium salts of natural Alpha-Acids, produced from CO₂ hop extract. AlphaExtract should be used post-fermentation like Tetra-iso- α -acids and has utilizations between 60-70%. AlphaExtract is currently undergoing a number of commercial brewing trials with positive results.


To learn more or receive a sample for testing please do not hesitate to contact us.

Simon H. Steiner, Hopfen, GmbH

Newsletter, February 2014



FORUM 2014






The Versatility of hops

7th Hopsteiner Forum: April, 9th

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

Deadline for Registration
April, 2nd 2014

Sign up now



Check out now: the Hopsteiner calendar 2014 gives regular updates of events dealing with issues relevant to the brewing scene. So you are always up to scratch.

+++Hopsteiner calendar+++

Technical Support Team

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COMMITTED TO THE BREWER