

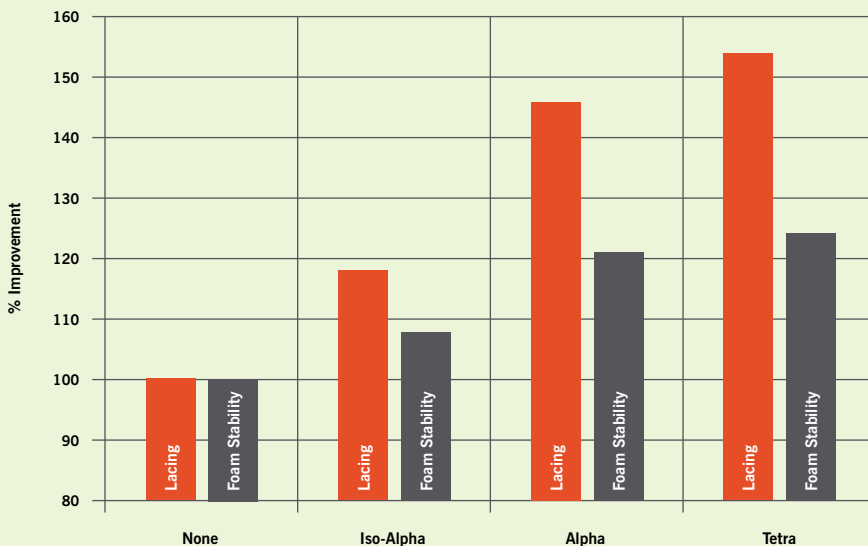
NEWSLETTER 05/2014

TECHNICAL SUPPORT

A Natural Lacing Enhancer Made From Hops

Lacing is an important visual attribute of beer. The interaction of iso-alpha acids and protein in beer is responsible for lacing. One can improve the lacing of beer by increasing the concentrations of iso-alpha acids in beer, however, this will cause an increase in beer bitterness. In our February 2014 Newsletter, we mentioned that if one isolates alpha acids from CO₂ hop extract and adds it to beer, post fermentation, one can dramatically improve foam stability of beer at concentrations as low as 3 to 5 ppm. Alpha acids added to beer at these same concentrations also enhances the lacing of beer.

Effect of 3 ppm of Hop Acids on Lacing and foam stability of Cold Beer



Alpha acids have a fairly high flavor threshold in beer, approximately 14 ppm. This means brewers can add 3 to 5 ppm of alpha acids to enhance the foam and lacing of existing beers without changing the flavor or hopping recipe. This is important for brewers who produce low IBU beers, which tend to have poor foam and lacing properties.

AlphaExtract, a 20 % w/w potassium salt of alpha acid formulated in water, is a new Hopsteiner product and is commercially available today. AlphaExtract is currently undergoing a number of commercial brewing trials with positive results.

To learn more or receive samples, please do not hesitate to contact us.

Simon H. Steiner, Hopfen, GmbH

Newsletter, May 2014



FORUM 2014



Downstream Products

Processing and Usage

8th Hopsteiner Forum: **May, 21st 2014**

Registration

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

Deadline for Registration
May, 5th 2014

Sign up now

Meet our Team at the
XXII International Forum BEER 2014
in Sochi.



May, 21st to 24th

We are proud to be partner at the
3rd "**Hallertauer Bierfestival**" and
look forward to seeing you there.

June, 13th to 15th



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