

NEWSLETTER 06/2014

TECHNICAL SUPPORT

“Lemondrop” – The new Hopsteiner Aroma Variety

Hopsteiner has released an exciting new hop variety bred and trialed in the Yakima Valley of Washington state – U.S.A. Lemondrop has been planted to commercial production for the 2014 growing season, and contracts can now be made for the 2015 crop year and forward.

Lemondrop (Hopsteiner 01210) is an aroma-type hop, originated from a cross between Cascade and USDA 19058 male. It has a pleasant Lemon aroma that imparts notes of citrus (Lemon), herbal (Tea) and fruity/floral (Fruit Blossom) and has been trialed widely in ales, wheat beers and Saisons. Early indications are that it is particularly successful when used as a late-kettle addition or as a dry hop. It is quite popular with brewers who are looking for a distinct true Lemon note in their beers, or that want to add a Lemony layer to their recipes.

Maturing in mid-season in the U.S.A. it has alpha content of 5.0 – 7.0% w/w, Cohumulone of 28 – 34% of alpha acids, and total oil of 1.5 – 2.0% v/w. From an agronomics standpoint Lemondrop exhibits strong traits such as above average yield, disease resistance and pickability.

During the 2014 Craft Brewers Conference held in Denver, Colorado, a tasting was held to elicit feedback on Lemondrop from hundreds of craft brewers in attendance. The results were positive. Lemondrop scored high in the Citrusy, Fruity, Floral and Herbal aroma categories, with a well-rounded bitterness profile.



Tasting results – Lemondrop (01210) 2014 Craft Brewers Conference – Denver, Colorado

Chemical Ingredients	
Bitter Components	
Alpha acid %	5.0 - 7.0
Beta acid %	4.0 - 6.0
Cohumulone % rel.	28 - 34
Aroma Components	
Total oils (ml/100g)	1.5 - 2.0
Beta-caryophyllene: Humulene	0.56 - 0.58
Farnesene % of total oil	6.0 - 7.0

If you're interested in further information please follow this link (<http://www.hopsteiner.de/info/nc/en/search-result.html>, search for "lemondrop") or contact our Technical Support Team!

Newsletter, June 2014



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