



NEWSLETTER 10/2014

TECHNICAL SUPPORT

Experimental Single Hop Beers

The Hopsteiner Sensory Panel is dedicated to evaluating experimental hop varieties using quantitative descriptive analysis techniques. In addition to green hop and raw hop aroma evaluations, the sensory panel also evaluates hop aroma and flavor in beer. Throughout the year, multiple beers are brewed using experimental varieties to gain a better understanding of overall hop impact on the final product. Included below are the initial tasting results from single hopped pale ales featuring an experimental variety that was used for three separate additions during brewing.

Beer No.	Hop Variety	Alpha %	Hop Addition	Amount
34A	EXP Hop A	17.8 %	60-min kettle	1lb/bbl (385g/hl)
34D	EXP Hop A	17.8 %	Whirlpool	1lb/bbl (385g/hl)
34F	EXP Hop A	17.8 %	7 days dry hop	1lb/bbl (385g/hl)

Tasting results

EXP Hop A exhibited similar aroma characteristics in the Whirlpool and Dry Hop beers, with the exception of the fruity aroma transitioning to other in the Dry Hop beer. Panelists further described the other aroma as "rubber-like" and "off." The flavor profiles of the 60-min Kettle and Whirlpool beers were also comparable, while the Dry Hop beer was described as mostly spicy. (Fig. 1 and 2)

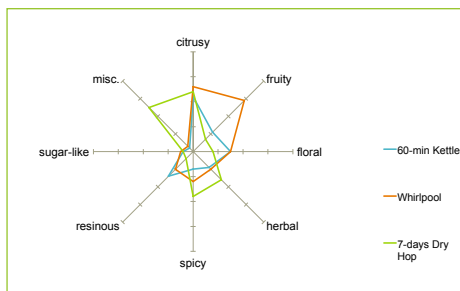


Figure 1

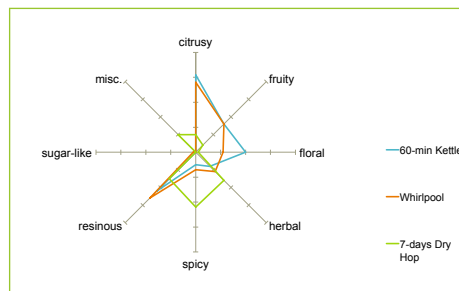


Figure 2

Conclusion

By conducting various brew trials and performing sensory evaluation with our internal QDA panel, Hopsteiner can more thoroughly screen experimental varieties in our breeding program as well as make informed, variety-specific recommendations regarding performance in beer.

If you are interested in further information, please do not hesitate to contact us.

Simon H. Steiner, Hopfen, GmbH *S.S. Steiner, Inc.*

Newsletter, October 2014

Meet our team!

At "BrauBeviale 2014" in Nuremberg
Hall B1 / Booth 443

Nov., 11th – 13th

Our stand at "BrauBeviale" has become a popular meeting place for the International Brewing Industry. This year we will again have information about new varieties, developments in variety breeding and various types of hopping. Of course we will also present the "Guidelines" for this year's hop crop.

Visit us at "BrauBeviale2014" and enjoy the "Fascination of Hops" with us.



Look forward to our tasting!

Nov., 11th – 13th

The new "Hopsteiner Bier Ideen" will be presented at the "BrauBeviale". We have built a special stand for you to sample the new beers. If you are interested in tasting the beers, we ask you to please register in advance in order to avoid long waiting times. Just send us a short email to info@hopsteiner.de indicating your preferred/required date and time or call us on **+49 8751/8605-0** to arrange an appointment with a member of our staff to assure your exclusive tasting session. You can attend a tasting every day from 9.00 a.m. to 5.00 p.m.

Enjoy it!

Hall 1 / Booth 443



Hopsteiner

COMMITTED TO THE BREWER