



NEWSLETTER 12/2014

TECHNICAL SUPPORT

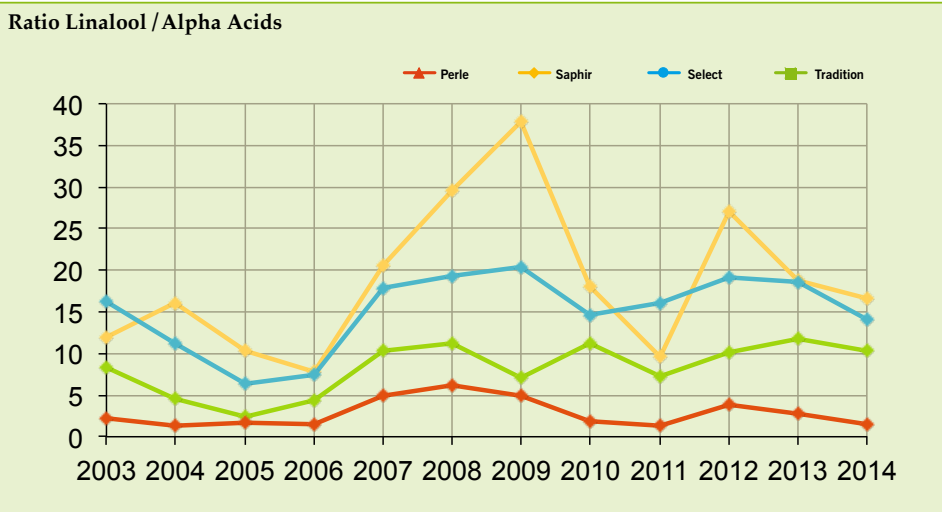
Variations in Hop Aroma Depending on Crop Year

As in previous years we would like to demonstrate how the contribution of hop oils to beer can vary from one crop year to another. We have chosen linalool as a representative hop aroma substance as it correlates well with the sensory impression of hoppy aroma in beer.

The concentration of alpha and linalool can vary independently from each other. For example, in a year with higher alphas, linalool concentrations do not necessarily increase similarly. Consequently, for each variety, we calculate the ratio of linalool (ppm)/ alpha (% HPLC, EBC 7.7) to assess how much aroma is added without changing the bitterness.

This is very significant in the case of late hop addition.

Compared to the last few years we see no significant changes in the linalool/alpha ratio for crop 2014. Taking sampling and analytical deviations of the different methods involved into account (total oil and linalool analysis, alpha HPLC), hop aroma in the final beer will not be dramatically influenced. In general, we recommend that you retain the same addition as for crop 2013 or that you carry out an analysis of the special hop lot to be used for late hopping.



If you need any assistance, we will be happy to support you with analyses or additional information about further varieties.

Please do not hesitate to contact us.

Simon H. Steiner, Hopfen, GmbH. S.S. Steiner, Inc.
 Newsletter, December 2014



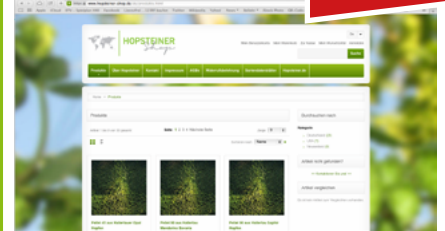
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NEW!



Guidelines 2014 – out now!

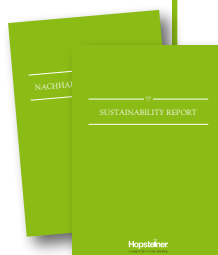


Out now!

Sustainability Report 2014

We are proud to present Hopsteiner's Sustainability Report for 2014.

[The Report is available as a PDF-file on our homepage.](#)



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