

RESULTS

Annual Experimental Hops Tasting Panel



210 Attendees | **630 Beer Samples Poured**

brewers association
**CRAFT
BREWERS**
conference
& BrewExpo America

May 5, 2016 – Hopsteiner hosted their annual, private beer tasting at the Craft Brewers Conference in Philadelphia, PA. The tasting featured three single-hop beers brewed by different breweries to highlight Hopsteiner advanced lines. Experimental Hop #04190 Pilsner by Troegs, Denali Hops IPA by Tired Hands and Eureka! Hops IPA by Yards. Samples were tagged with a unique symbol and carefully served to minimize bitterness carryover.

This year, Hopsteiner offered specially-designed placemats that used QR Codes which launched each beer's individual online survey. The hop tasting survey data was collected from the users mobile phone with an option to include themselves on their submission. It's estimated that approximately (210) people attended and successfully submitted data.


Hopsteiner
est. 1845

RESULTS

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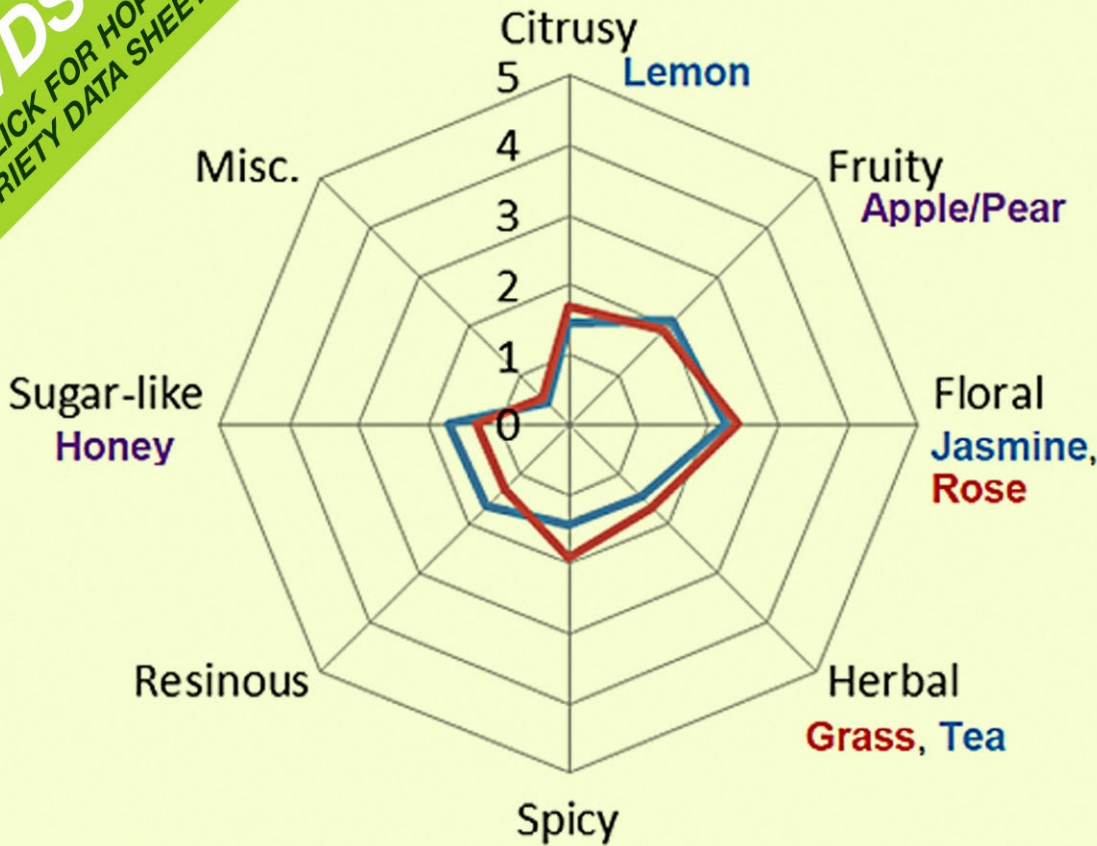
SINGLE-HOP
PILS
BREWED BY

Hopsteiner
est. 1845

**Experimental
#04190**



VDS
CLICK FOR HOP
VARIETY DATA SHEET



ABV 5.2%
IBU 33
Malt Pilsner & Melanoidin

brewers association
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MAIN AROMAS DETECTED
Lemon, Jasmine, Tea
MAIN FLAVORS DETECTED
Rose, Grass

Graph depicts overall impression of general hop aroma and flavor in beer.
210 total evaluations. Mean scores on 7-point scale x10

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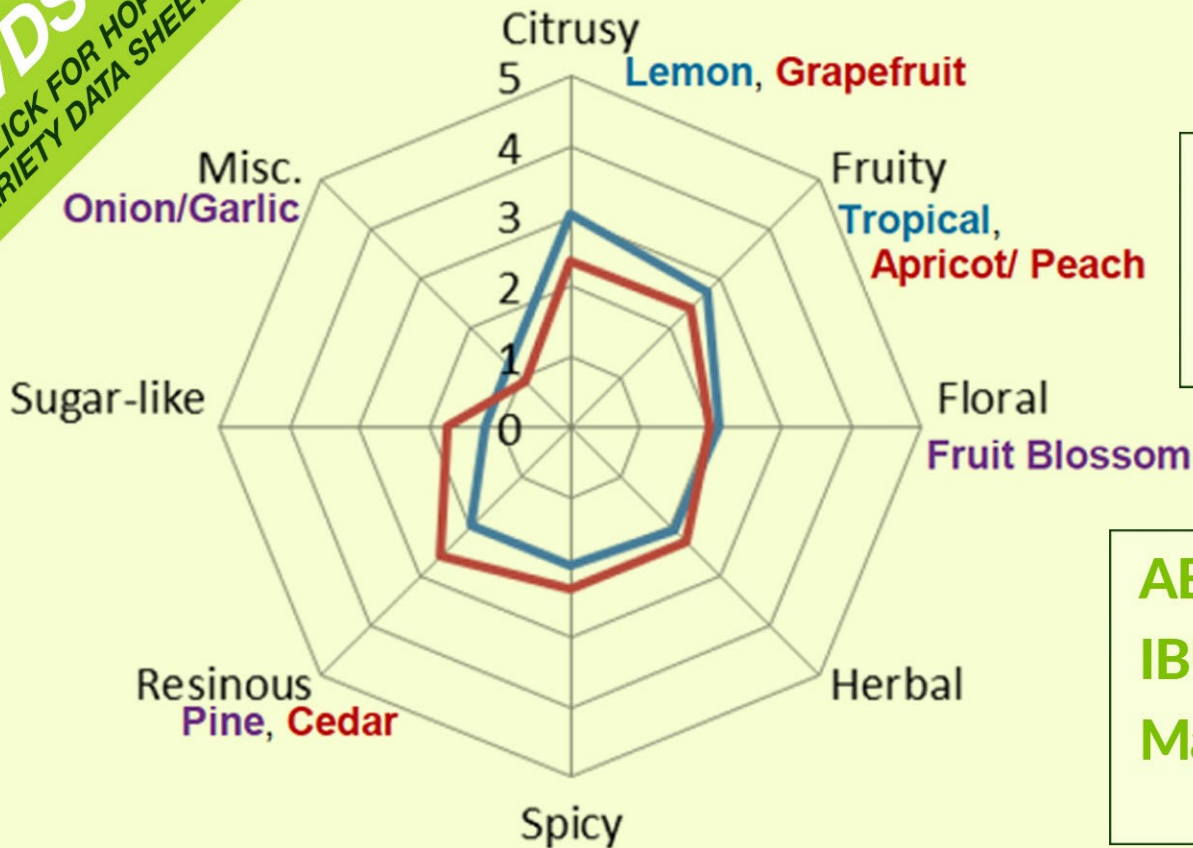
SINGLE-HOP

IPA

BREWED BY



VDS
CLICK FOR HOP
VARIETY DATA SHEET



ABV 7.5%
IBU 50-60
Malt N/A



MAIN AROMAS DETECTED
Lemon, Tropical

MAIN FLAVORS DETECTED
Grapefruit, Apricot/Peach, Cedar

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SINGLE-HOP
IPA
BREWED BY



VDS
CLICK FOR HOP
VARIETY DATA SHEET



ABV 6.0
IBU 60
Malt 2-Row Base
Caramalt, and
Toasted Wheat Malt



MAIN AROMAS DETECTED
Tea, Catty

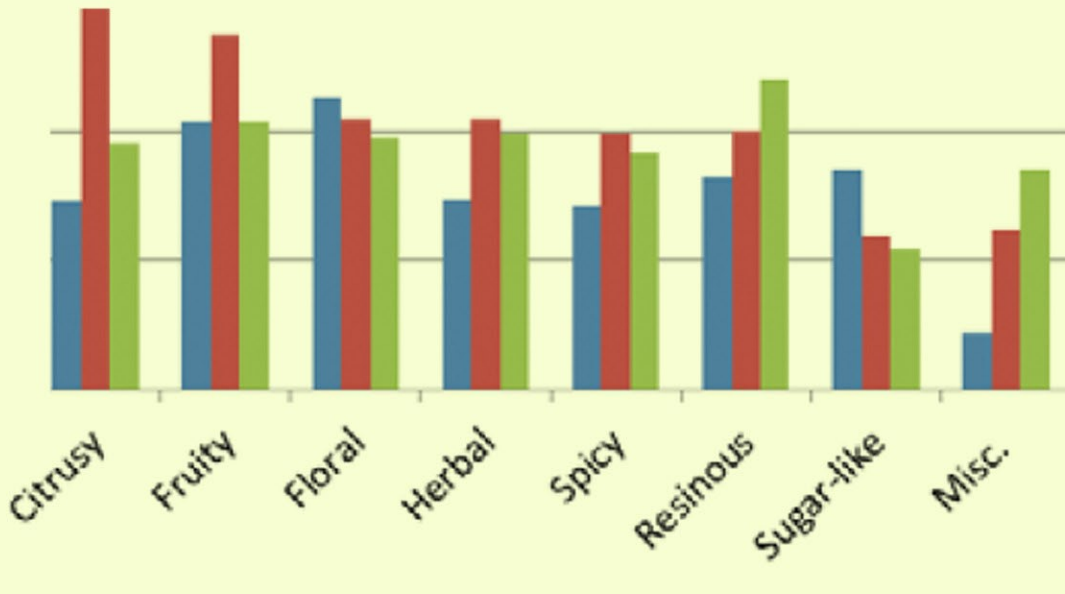
MAIN FLAVORS DETECTED
Grapefruit, Orange

Graph depicts overall impression of general hop aroma and flavor in beer.
210 total evaluations. Mean scores on 7-point scale x10

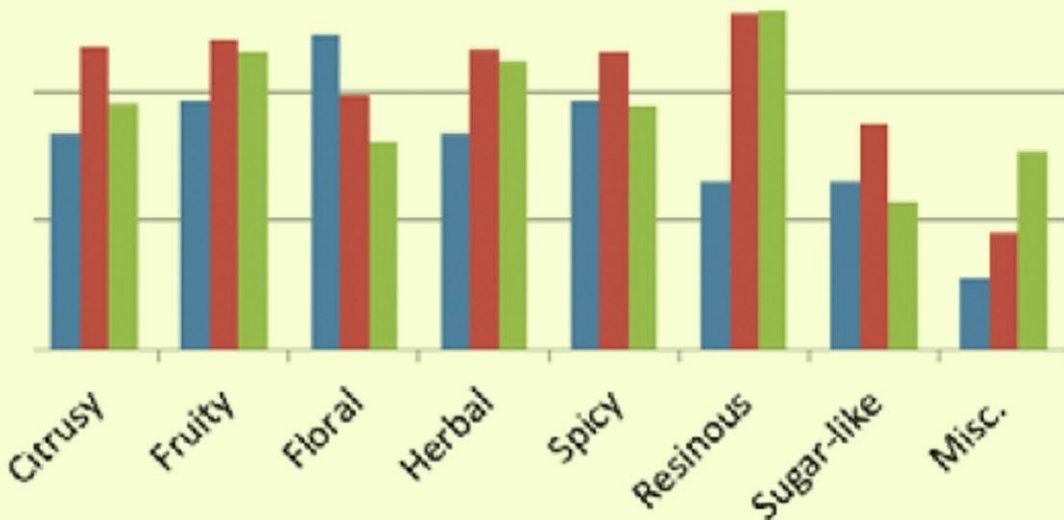
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HOP COMPARISON OVERVIEW



FLAVOR



AROMA

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Graphs compare general hop aroma and flavor in all 3 beers.
210 total evaluations.