

HOPSTEINER – NEWSLETTER

OCTOBER 2010

TECHNICAL SUPPORT




Hopsteiner®

COMMITTED TO THE BREWER.

Application of HOPSTEINER LSKE for Light Stable Beer

Light Stable Kettle Extract (LSKE) can be used to brew beers in much the same way as beers produced using conventional CO₂-Extract.

LSKE has the same composition as CO₂-Extract, the only difference being that the alpha acid has been fully converted to rho-hydroiso-alpha acid, resulting in a light-stable extract.

LSKE must be added in the brewhouse. If necessary, Tetra can be added prior to filtration to help enhance foam, but its bittering power must be taken into consideration when calculating the final required bitterness. At 45 - 55 % the yield of LSKE is comparable to that of Rho 35 % or Rho concentrate.

Please note that a factor must be used to compensate the weaker sensory bitterness perception when using LSKE.

The table displayed below shows a dosing recipe for a light stable beer with 15 bitter units acquired sensorically.

The point at which the extract is added to the wort depends on the rho-iso-alpha acid's rate of dissolution during boiling and the desired hop aroma. A maximum of 20 minutes boiling time is required for complete dissolution. By sticking to this boiling time, a pronounced hop aroma can be achieved. If this is not required, boiling time for the extract can be increased with no loss of bitter substances. Dosing of LSKE can be split into more than one addition.

Point of addition	Product	Standardisation	g product hl	g iso hl	BU sensory
to wort	LSKE	40 %	8,6	3,4	12
ahead of filtration	Tetra	10 %	4,0	0,4	3
total					15

Light stable Beer with 15 bitterness units (sensory impression), part dosage during wort boiling

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