



NEWSLETTER 05/2015

TECHNICAL SUPPORT

Brewing Application of Experimental Varieties

The Hopsteiner Sensory Panel evaluates experimental varieties of interest in the same base beer as two different applications: a late hop addition and a dry hop addition at the beginning of secondary fermentation (hops are removed post-maturation). The raw hop, late hop beer and dry hop beer evaluation results for experimental variety 11405* are detailed below as an example of this process.

Fig. 1 – 11405 Raw Hop Aroma

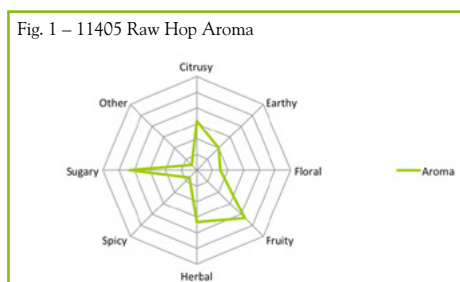


Fig. 2 – 11405 Late Hop

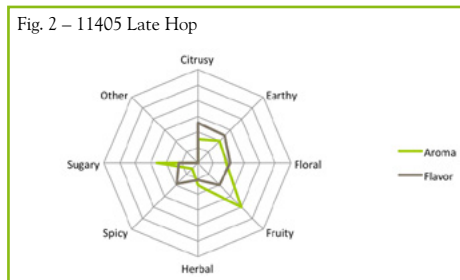
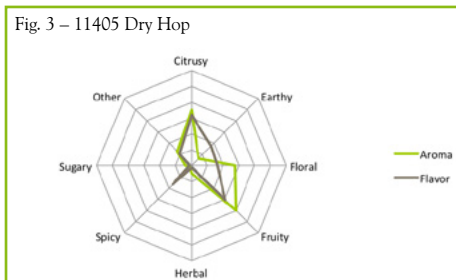


Fig. 3 – 11405 Dry Hop



Tasting results

Panelists described 11405 raw hop aroma with vanilla, lime, fruity and cedar descriptors. Similarly, panelists described the 11405 late hop beer as having vanilla, lime, fruity, rose and cedar aromas and flavors. However, panelists described the 11405 dry hop beer as having grapefruit, rose and fruity aromas and flavors, while also detecting a rubber off-note that was not detected in the late hop sample. It seems as though the 11405 aroma profile from raw hop evaluation is better maintained when used as a late hop addition, which is not the case when used as a dry hop addition.

Conclusion

The Hopsteiner Sensory Panel continues to screen experimental varieties in our breeding program and explore the performance of hops in beer. Further testing is necessary to confirm the above statements and panelists require additional training for improved concept alignment in the fruity category. The Hopsteiner Sensory Panel consists of a 55 % male to 45 % female participant ratio, ages ranging from 22 - 60.

*Hopsteiner Experimental Variety #11405 is still in very limited production and is unavailable for purchase at this time.

Simon H. Steiner, Hopfen, GmbH *S.S. Steiner, Inc.*
Newsletter, May 2015


HOPSTEINER FORUM

Sign up now



Tasting

Experience Diversity

Date 1 – Tuesday, July 14th, 2015

Gaffel

Location | Gaffel am Dom
Bahnhofsvorplatz 1
D-50667 Köln

Start | 2.00 p.m.

Registration | forum@hopsteiner.de or
Tel +49 (0) 8751-8605-0

Deadline | July 3rd, 2015

Date 2 – Friday, July 17th, 2015



Location | Camba Bavaria
Mühlweg 2
D-83376 Truchtlaching

Start | 2.00 p.m.

Registration | forum@hopsteiner.de or
Tel +49 (0) 8751-8605-0

Deadline | July 6th, 2015

For further information please check our homepage www.hopsteiner.de or contact our team – forum@hopsteiner.de

We look forward to seeing you.

June '15

Save the date!

June, 5th-7th

Deutscher Braumeistertag

June, 13th-17th

Annual ASBC Meeting