



NEWSLETTER 06/2016

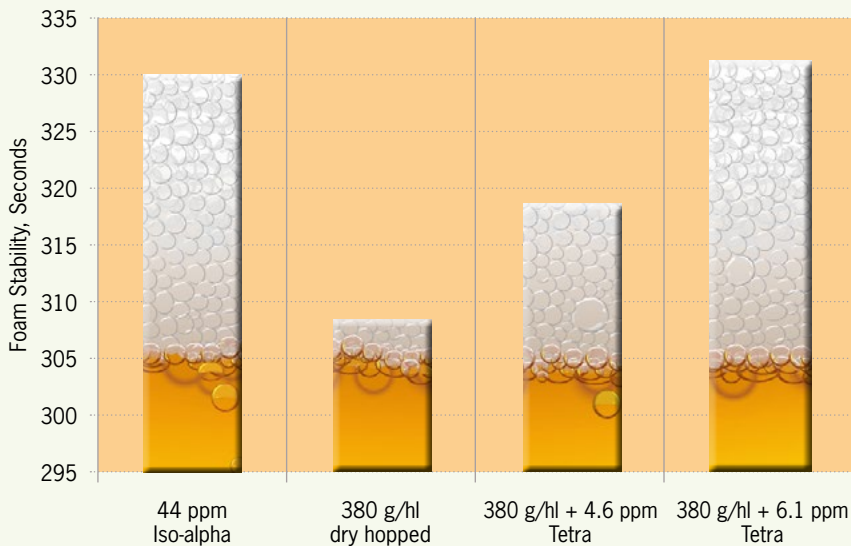
TECHNICAL SUPPORT

Dry Hopping's Effect on Foam

Some craft brewers who dry hop, experience beer with poor foam. To determine if dry hopping reduces foam, a beer containing 44 ppm of iso-alpha acids had its foam measured using the Nibem Foam Stability Tester before and after dry hopping.

Prior to dry hopping, the beer foam stability measured 330 seconds, after dry hopping at a dose rate of 380 g/hl of Cascade, the beer foam stability measured 307 seconds, a decrease of 23 seconds. In this case dry hopping definitely caused a reduction to the beer's foam stability. When the dry hopped beer was treated with 6.1 ppm of the foam enhancing hop acid, tetra-hydro-iso-alpha acids (Tetra) had its foam stand properties restored.

Effect of Dry Hopping on Foam Stability



In case brewers experience a reduction in foam due to dry hopping, they can use a foam enhancing hop product like Tetra-Iso-Extract 10 % to improve beer foam. A poster of this study will be presented at the World Brewing Congress in Denver, Colorado August 13 – 17, 2016.

To learn more please do not hesitate to contact us.

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

Newsletter, June 2016

August 2016

Save the date!

August, 01st - 03rd

Hopsteiner Pflanzeforum, Italy

August, 13th - 17th

[World Brewing Congress, Denver, Colorado](#)



Impressions

Pictures by Martin Holzner




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