

VARIATIONS IN HOP AROMA DEPENDING ON CROP YEAR

| TECHNICAL SUPPORT |

As usual in December, we're pleased to inform you about this year's ratio of linalool to alpha acids.

Linalool is assessed to be the representative substance for late hop aroma as it correlates well with the sensory impression of late hop aroma in beer. Therefore, we calculate the ratio of linalool / alpha acids to assess how much aroma is added without changing the bitterness. This is very significant to achieve a consistent late hop aroma in the beer.

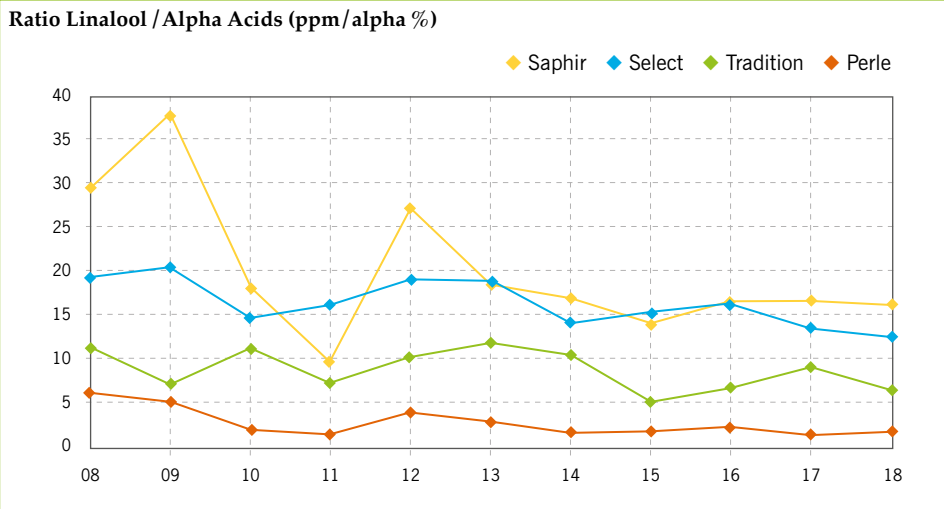


Fig.1: Ratio of linalool / alpha acids (acc. current EBC-Analyses) for the last 10 years

Compared to previous years, contribution of hop oils to beer aroma is again on a stable level, if hop dosage based on alpha acids remains unchanged (see Fig. 1). Huge variations from one crop year to another cannot be observed for the last 5 years. These data show representative samples of at least 10 single lots from various growing regions taken from some major German aroma varieties. Of course, certain lots and products made from these hops might still vary from the shown averaged values. However, if late hop dosage is adjusted to the usage of crop 2018 products, for most varieties fluctuations of the hop aroma intensity are unlikely.

To adjust the late aroma hopping (if necessary), we have published a very convenient possibility already. Please follow this link to get more information about the possible adjustments in the brew house:

https://www.hopsteiner.com/wp-content/uploads/2017/06/Annual_fluctuations_in_hop_quality_-_options_for_adjustment_in_the_brewhouse_-_W._Mitter_-_BWI_2009.pdf

Please contact us in case you need information for other varieties as well!

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

Newsletter, December 2018

BERCHINGER ROHSTOFFTAGE 2018 IMPRESSIONS

