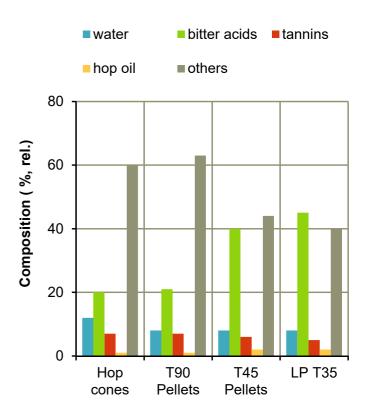


Lupulin Powder

Overview

- Lupulin Powder is a hop product added to the wort kettle during the boiling process. It contributes to the desired bitterness of a beer as well as its characteristic hop aroma.
- Lupulin Powder is suitable for use on the cold side (dry hopping) of the brewing process. It imparts a pronounced hop aroma to beer. Moreover, the high concentrations of alpha acids and hop oil in this product are advantageous for breweries adding large quantities of hops in the whirlpool.
- Through the enrichment of bitter acids and essential oils, transportation and storage costs are lower for Lupulin Powder. Furthermore, beer losses can be reduced.



❖ Specifications

Description: mechanically purified hop powder

Color*: yellow-green
Alpha acids*: 6 – 35 %
Beta acids*: 5 – 20 %

• Hop oil*: 2 - 10 ml/100 g

Moisture content: 6 – 9 %

*dependent on variety and crop year

S.S.Steiner, Inc.

E-mail: enquiries@hopsteiner.co.uk

Steiner Hops Ltd.



Properties

Appearance

Lupulin Powder is a yellow-green powder.

Utilization

Given as an early kettle addition (up to 15 min after the boil begins), hop utilization is normally within a range of 30 – 35 %. When Lupulin Powder is added late in the boil, utilization can decline to 20 % or less, depending on individual process conditions. Both additions can vary depending on the desired intensity and the beer style.

Flavor

Lupulin Powder produces flavors in beer indistinguishable from those of leaf hops. Lupulin Powder provides bitterness and aroma to the beer. The flavor depends on the variety, quantity and time of the addition. For further information, please refer to the hop variety data sheets.

Quality

All Hopsteiner® products are processed in facilities which fulfill internationally recognized quality standards.

❖ Packaging

Lupulin Powder is packaged in metallized five-layer foil bags which are then packed in boxes. These are available as 'soft' packs flushed with inert gas (N₂ and/or CO₂) at atmospheric pressure.). The package size is 20 lb.

❖ Product Use

Dosage

The quantity of Lupulin Powder in an addition can be calculated using the alpha acid content of the powder and an estimated or known utilization.

Late kettle additions of Lupulin Powder (typically 5 - 20 min prior to the end of the boil) reduce alpha acid utilization but increase hop aroma and flavor.

Addition

Lupulin Powder can be added directly to the wort kettle or hop dosing vessel.

Dry hopping normally involves the addition of Lupulin Powder during secondary fermentation or maturation using various techniques.

Storage

Lupulin Powder should be stored at low temperatures (< 5 °C or < 41 °F). Pulver in opened foil packs should be used quickly to avoid deterioration of the bitter acids and essential oils

Best Before Date

Lupulin Powder is stable for five years from the date it was produced / packaged if stored under the recommended conditions.

Safety

When handling this product, it is advisable to wear a dust mask. Lupulin Powder is combustible.

For full safety information, please refer to the relevant Hopsteiner® safety data sheet.

Steiner Hops Ltd.

E-mail: enquiries@hopsteiner.co.uk



❖ Analytical Methods

Concentration of Bitter Substances

Alpha and beta acids can be measured using the following methods:

- HPLC according to Analytica-EBC 7.7 or ASBC Hops-14 with the current ICE standard
- spectrophotometric method according to ASBC Hops-6A

The lead conductance value can be measured using the following methods:

- Analytica-EBC 7.4 or 7.5
- ASBC Hops-6B

Concentration of Hop Oil

The hop oil concentration can be measured using the following methods:

- Analytica-EBC 7.10
- ASBC Hops-13

❖ Technical Support

We are pleased to offer assistance and advice on the full range of Hopsteiner® products:

- copies of all relevant analytical procedures
- Safety Data Sheets (SDS)
- assistance with pilot or full-scale brewing trials
- o special analytical services

Disclaimer: The information provided in this document is believed to be correct and valid. However, Hopsteiner® does not guarantee that the information provided here is complete or accurate and thus assumes no liability for any consequences resulting from its application.

S.S.Steiner, Inc.

Steiner Hops Ltd.