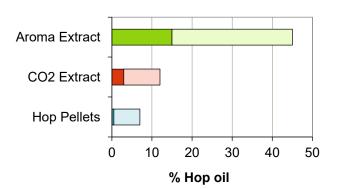


AromaExtract

❖ Overview

- AromaExtract is an enriched hop oil product derived from CO₂ hop extract.
- AromaExtract can be added early to the wort kettle as an antifoam agent. If added late in the boil, this product imparts a distinct hop aroma to beer.
- AromaExtract can help suppress microbial infections due to the presence of beta acids.
- AromaExtract does not contribute to the sensory bitterness of beer.

Comparison of hop oil concentration in hop products



Specifications

Description: dark brown semisolid extract containing hop essential oils

and waxes

Hop oil*: 15 – 45 %
Beta acids*: < 20 %
Iso-alpha acids: < 0.5 %
Alpha acids: < 0.5 %
pH: 7.5 – 8.0

Viscosity: 35 – 50 mPas at 50 °C (122 °F)

Density: 1.0 g/ml at 20 °C (68 °F)

*dependent on variety and crop year

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Properties

Appearance

AromaExtract is a dark brown, semisolid or moderately viscous paste which becomes fluid when warmed.

Utilization

Actual utilization will vary from brewery to brewery due to differences in equipment and process conditions.

Flavor

AromaExtract provides hop character when added to the kettle. Late kettle additions impart a typical late hop aroma to the finished beer.

Quality

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

❖ Packaging

AromaExtract can be packaged in cans and pails according to customer requirements:

Cans: 0.5 to 4 kg (USA)

0.5 to 4.2 kg (Germany)

Pails: 4 to 20 kg (USA only) Jugs: 2.5 Gal. (USA only)

Drums: 50 and 200 kg

❖ Product Use

AromaExtract is typically added to the kettle to achieve a characteristic hop aroma. An early addition aids in suppressing foam formation at the beginning of wort boiling.

Dosage

Actual dosage of **AromaExtract** will depend on the extract analysis (hop oil content), the time of the addition and the desired intensity of hop aroma.

Example: (hop oil content of 30 %) Add 6.7 g/hl **AromaExtract** toward the end of the boil. This corresponds to a hop oil addition of 2.0 g/hl.

Application

Pre-warming cans of **AromaExtract** is not necessary. Suspending punctured cans in the boiling wort will ensure that all of the extract is completely flushed out into the kettle.

If **AromaExtract** is added by means of automatic dosing units, it should be warmed to 45 °C (113 °F) and gently mixed to ensure perfect dosing.

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Storage

AromaExtract should be stored in sealed containers at temperatures < 10 °C (50 °F). Opened containers should be used within a few days.

Best Before Date

AromaExtract is stable for six years from the date it was produced / packaged if stored under the recommended conditions.

Safety

AromaExtract should be handled like regular CO₂ hop extract. Any product coming into contact with the skin should be immediately washed off with soap and water or an appropriate hand cleanser. If **AromaExtract** gets into the eyes, flush with copious amounts of water until clear and seek medical attention.

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

Analytical Methods

Concentration of Hop Oil

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

- Analytica-EBC 7.10
- ASBC Hops-13

Concentration of Beta Acids

Beta acids (as well as iso-alpha acids and alpha acids) can be measured using the following methods:

 HPLC according to Analytica-EBC 7.8 or ASBC Hops-16 with the current ICS and ICE standards

❖ 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
- 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.

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