

PLAYING WITH TRADITION HOPSTEINER HOPOILS – TYPE NOBLE

| TECHNICAL SUPPORT |

TYPE NOBLE

were specially developed for use before or during filtration and replace late hop additions in the brewhouse. The result is a "late hop aroma" that combines floral, spicy and citrusy notes. Products of the Noble family have a high to very high content of linalool. Bitter substances are not contained.

NOBLE

Floral • Citrusy • Spicy

LATE HOP AROMA



APPLICATION

Addition into the storage tank, ideally before the last filtration step



HIGHLIGHT

Highly enriched linalool



DOSAGE OF THE STANDARD DILUTION

2 - 10 ml/hl

NOBLE PLUS

Floral • Citrusy

LATE HOP AROMA



APPLICATION

Addition into the storage tank, ideally before the last filtration step



HIGHLIGHT

Very highly enriched linalool



DOSAGE OF THE STANDARD DILUTION

1 - 5 ml/hl

NOBLE SPICY

Herbal • Spicy • Citrusy • Floral

LATE HOP AROMA



APPLICATION

Addition in the storage tank, ideally before the last filtration step



HIGHLIGHT

Enriched linalool and other selected lead substances



DOSAGE OF THE STANDARD DILUTION

2 - 10 ml/hl

PRODUCT ADVANTAGES OF HOP OILS

- No application of solid plant material, therefore less beer loss
- No input of nitrates or microbes
- Reduction of hop dosage towards the end of boiling / whirlpool or during dry hopping
- Unlimited flexibility in the brewing process, especially in high-gravity brewing
- Reduction of the carbon footprint
- High yields due to excellent solubility of aroma components.

To learn more about hop oils, go to our homepage hopoils.com or contact us directly by email at info@hopsteiner.de.

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COMMITTED TO THE BREWER

