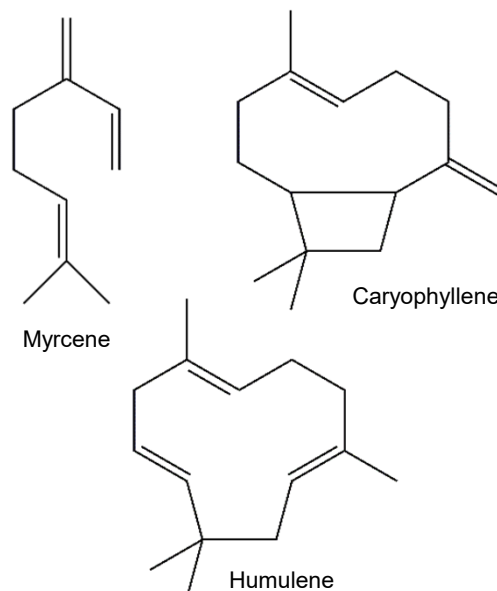


## Hop Oil (steam distilled)

### ❖ Overview

- **Hop Oil (steam distilled)** is produced from steam distillation of leaf hops and contains the complete range of essential oils found in them.
- **Hop Oil (steam distilled)** can be added at various points in the brewing process (typically on the cold side of production) and results in improved aroma yields compared to traditional hopping techniques. By using **Hop Oil (steam distilled)** the so-called “hop creep effect” will NOT occur.
- **Hop Oil (steam distilled)** imparts a pleasant hop aroma to beer which varies depending on the time of the addition.



### ❖ Specifications

- |                      |  |
|----------------------|--|
| • Description:       | pure hop oil made from steam distillation of leaf hops   |
| • Key compounds:     | myrcene, humulene, caryophyllene, farnesene  |
| • Bitter substances: | not detectable   |
| • Viscosity:         | approx. 10 mPas at 25 °C (77 °F)   |
| • Density:           | approx. 0.85 g/ml at 20 °C (68 °F)<br>approx. 1.0 g/ml at 20 °C (68 °F) if 1:100 diluted in PG |

For batch-dependent information, please refer to the enclosed certificate of analysis.

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## ❖ Properties

### • Appearance

**Hop Oil (steam distilled)** is a nearly colorless, clear liquid, containing the complete range of hop essential oils.

### • Flavor

**Hop Oil (steam distilled)** can be used to provide a strong hop aroma, or alternatively, a more subtle hop aroma depending on the quantity added as well as the time and point of the addition.

The intensity of the bitterness might increase depending on the quantity added.

During beer aging the aroma components of **Hop Oil (steam distilled)** remain mostly stable and contribute to overall flavor stability.

### • Utilization

Depending on the time and point of the addition, the recovery rate for certain aroma compounds of the hop oil can be as high as 95 %. Actual utilization will vary from brewery to brewery due to differences in equipment and process conditions.

### • Quality

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

## ❖ Packaging

**Hop Oil (steam distilled)** is normally packaged in aluminum bottles in various sizes. The product is supplied pure. A 1:100 dilution in propylene glycol is also available. Other dilutions may be available on request.

## ❖ Product Use

### • Dosage

The required quantity of **Hop Oil (steam distilled)** depends on the point of the addition:

To fermentation: up to 5 g per hl

To maturation: 0.5 – 3 g per hl

Prior to filtration:

- up to 0.2 g per hl (top fermented beers)
- up to 0.05g per hl (bottom fermented beers)

The dosage rates above are intended for orientation only; actual additions will depend on the intensity of the aroma desired. Trials performed by injecting oil into the beer with a microliter syringe are helpful for determining the quantity of **Hop Oil (steam distilled)** required.

If **Hop Oil (steam distilled)** is used to replace pellets in existing recipes, 65 - 75% of the total oil content of the pellets will be sufficient to match the required aroma intensity.

### • Application

Shake the packaging well before use.

**Hop Oil (steam distilled)** can be added at different stages of beer production. Dosing equipment which pumps the product into the beer stream is preferred for the addition of **Hop Oil (steam distilled)**. Alternatively, it can be added to the tank prior to filling.

- During fermentation: the loss of volatile compounds during fermentation, combined with the biochemical modification of aroma compounds by yeast, can produce a less grassy, more late hopping like aroma.

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- To maturation: additions to the maturation tank will result in slight changes to the hop aroma, also due to a certain remaining yeast activity.

- Prior to filtration: direct additions result in an almost unchanged flavor. However, there are certain losses of non-polar compounds. An earlier addition is recommended to achieve best sensory results.

**Hop Oil (steam distilled)**, is ideal for bottle conditioned beers: the hop creep effect will NOT occur.

- **Storage**

**Hop Oil (steam distilled)** should ideally be stored at temperatures of 1 - 10 °C and in the delivered original container.

- **Best Before Date**

**Hop Oil (steam distilled)** is stable one year from the date it was produced / packaged if stored under the recommended conditions. Once opened, it is recommended to use within one month and limit the number of openings.

- **Safety**

Any product coming into contact with the skin should be immediately washed off with soap and water. If **Hop Oil (steam distilled)** 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

- **Aroma Compounds**

Individual hop oil compounds can be analyzed by means of gas chromatography techniques using the following methods:

- Analytica-EBC 7.12
- ASBC Hops-17

## ❖ Technical Support

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

- 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.