

HOPSTEINER – NEWSLETTER

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- Technical Support -



Hopsteiner Hop Oils

There are several options available for brewers to produce beers with hop aroma. One of these is late hopping in the brewhouse, another is the use of hop oils (see table below) at various post-brewhouse stages. This option has the advantage of guaranteeing precise dosing and consistent product quality. Beers produced with Hopsteiner Hop Oil Type Noble or Type Noble *Plus* have a pleasant "late-hopped" character whereas Hop Oil Type Dry provides the type of aroma typically associated with dry hopping.

Hopsteiner			
Overview on Hopsteiner Hop Oils			
	Dry	Noble	Noble <i>Plus</i>
Myrcene	65 – 75 %	15 – 25 %	2 – 4 %
Linalool	< 1 %	10 – 15 %	18 – 24 %
Caryo - phyllene	5 – 10 %	1 – 3 %	< 1 %
Humulene	10 – 20 %	4 – 8 %	1 %

Hop oil types and their composition

Hop Oil Type Dry contains the complete range of essential oils, whereas Type Noble and Noble Plus are reduced in high-volatile compounds. Depending on the linalool concentration, the resulting character of the hop aroma is perceived differently. Beers with a linalool concentration in the range of approx. 20 - 60 µg Linalool per litre beer are described as "hoppy" and "flowery". Beyond 60 µg / l the hop aroma gets more and more "citrusy".