

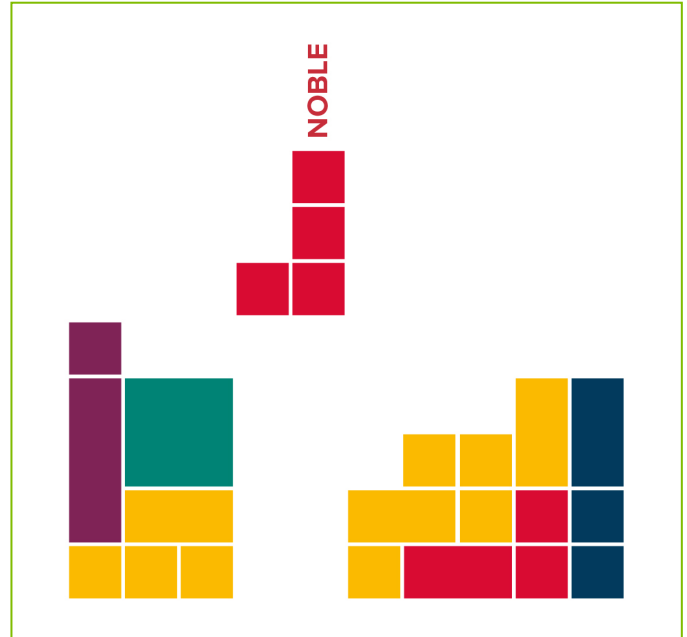
HOP OIL TYPE NOBLE SPICY

OVERVIEW

Hop Oil Type **NOBLE SPICY** is produced by conventional hop extraction with subsequent fractionation by means of distillation.

Type **NOBLE SPICY** has been specifically developed for additions prior to beer filtration. This product can completely or partially replace late hop additions in the brewhouse while still imparting spicy or herbal notes to beer, reminiscent of typical “noble” hop aroma.

Type **NOBLE SPICY** has a considerably higher utilization compared to conventional hopping methods, as the aroma compounds are not lost due to evaporation in the brewhouse.



SPECIFICATIONS

Short description	pure hop oil diluted in propylene glycol, resulting in a product diluted to 1:100
Key compounds:	Linalool 500 ppm (\pm 50) Ratio Linalool / Myrcene > 5 Ratio Linalool / Caryophyllene \leq 0.1 Ratio Linalool / Humulene \leq 0.1
Bittering substances	not detectable
Density	ca. 1.0 g/ml (20 °C / 68 °F)
Viscosity	ca. 46 mPas (25 °C / 77 °F)

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

PROPERTIES

APPEARANCE

Type **NOBLE SPICY** is a nearly colorless to light green, transparent or slightly turbid liquid.

FLAVOR

Type **NOBLE SPICY** and the volatile sesquiterpenoid fraction, resulting in a more typical late hop aroma with spicy notes. Depending on the quantity added and the type of beer, Type **NOBLE SPICY** can pronounce the spicy hop aroma, while still covering floral and citrusy notes to beer. Type **NOBLE SPICY** has little influence on the sensory bitterness of beer. It is suitable for use in beers brewed with conventional hop products as well as light stable beers to impart a more typical “spicy late hop” character. During beer aging the aroma components of Type **NOBLE SPICY** remain stable and contribute to overall flavor stability.

UTILIZATION

Type **NOBLE SPICY** contains linalool with an excellent recovery rate, which can be close to 100%. Although the more nonpolar sesquiterpenes humulene and caryophyllene might show lower recovery rates, the spicy aroma impact of the whole sesquiterpenoid fraction is remained.

QUALITY

All Hopsteiner® products are processed in facilities which fulfill internationally recognized quality standards. A monitoring system for residues is in place.

PACKAGING

Our products are delivered in their respective recommended standard packaging. Alternatives may be possible upon customer request.

Standard packages of our processing plants in the USA (US) and Germany (DE) are:

- Aluminum bottles 0.5 and 1.0 kg (DE)
- Aluminium bottles 0.1 - 5.0 kg (US)

The product is supplied as a 1:100 dilution in propylene glycol. Other dilutions or pure hop oils may be available on request.

USAGE

DOSAGE

The quantity of the hop oil addition is determined by the brewer and depends on the time and point of the addition. The hop oil dosage should be based on the desired concentration of [linalool in the beer](#). The threshold in beer is usually around 20 µg/l. This lowest concentration is intended for orientation only. Actual addition will depend on the quality and intensity of the aroma desired. Typical range of application is 2 - 10 ml/hl. Trials performed by injecting the product into bottled beer with a microliter syringe are helpful for determining the quantity of Type NOBLE SPICY required.

APPLICATION

Shake the packaging well before use. Type NOBLE SPICY can be added at different stages on the cold side of beer production, typically prior to filtration. For the highest possible yield, a direct addition into the beer stream prior to filtration is recommended. This enables the hop oil to dissolve in the beer without changing its flavor.

STORAGE

The recommended storage temperature in the original unopened packaging is 1 - 10 °C.

BEST BEFORE DATE

Under the recommended storage conditions, the shelf life from the date of production/ packaging is at least 2 years. Opened containers should be consumed as soon as possible.

SAFETY

Ensure good ventilation of the workplace and wear personal protective equipment. Avoid contact with eyes and skin. Do not inhale vapors or dusts. For full safety information, please refer to the relevant Hopsteiner® safety data sheet.

ANALYTICAL METHODS

International approved methods listed in committees such as ASBC or Analytica-EBC using current standards are applied.

PRODUCT ANALYTICS

Hop oil components

- Analytica-EBC 7.12 (GC)
- ASBC Hops-17 (GC)

TECHNICAL SUPPORT

We are pleased to offer assistance and advice on:

- safety data sheets
- support for brewing trials on a pilot or commercial scale
- analytical services and information about analytical procedures

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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Simon H. Steiner, Hopfen, GmbH
Mainburg, Germany
Email: info(at)hopsteiner.de
Phone: +49 (0) 8751 8605 0

S.S. Steiner Inc.
New York, USA
Email: sales(at)hopsteiner.com
Phone: +(1) 212 838 8900

Steiner Hops Ltd.
Guildford, England
Email: enquiries(at)hopsteiner.co.uk
Phone: +(44) 1992 572331

Hopsteiner Trading (Zhuhai) Co., Ltd.
Zhuhai, PRC
Email: info(at)hopsteiner.com.cn
Phone: +(86) 756 322 3340

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