



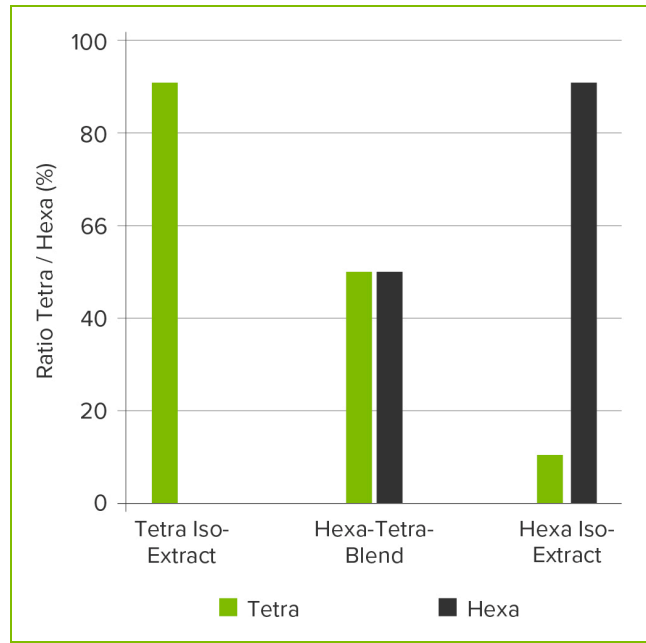
HEXA-TETRA-BLEND (50:50)

OVERVIEW

Hexa-Tetra-Blend (HTB) is an aqueous solution of the potassium salts of hexahydro iso-alpha acids and tetrahydro iso-alpha acids derived from CO₂ hop extract.

HTB greatly enhances beer foam when used as a post-fermentation replacement for a portion of conventional bittering products.

HTB provides protection against lightstruck flavor when used as the sole source for bitterness or in combination with other light stable hop products.



SPECIFICATIONS

Short description	light-stable, aqueous hop extract with intense bitterness and foam-stabilizing properties
Alpha acids	below detection limit
Iso-alpha acids	below detection limit
Tetrahydro-Iso-alpha acids	5.0 ± 0.5 % (w/w) HPLC
Hexahydro-Iso-alpha acids	5.0 ± 0.5 % (w/w) HPLC
pH	9.5 ± 1.0
Density	ca. 1.02 g/ml (20 °C / 68 °F)
Viscosity	2 - 6 mPas (20° C / 68° F)

PROPERTIES

APPEARANCE

HTB is a homogeneous, amber-colored, clear aqueous solution.

FLAVOR

HTB provides 1.0 to 1.2 times the sensory bitterness compared to that achieved with iso-alpha acids. The actual intensity of bitterness depends primarily on the quantity of bittering units and the type of beer. Therefore, the target number of bittering units must be determined in preliminary tests in order to achieve the correct level of sensory bitterness.

UTILIZATION

Based on HPLC analysis of the finished beer, utilization of HTB is 60 - 80 %, depending on the timing and efficiency of the addition. Actual utilization will vary from brewery to brewery due to differences in equipment and process conditions.

LIGHT STABILITY

HTB only provides protection against lightstruck flavor in the complete absence of alpha acids and iso-alpha acids. HTB can be used in conjunction with any Hopsteiner® light stable product to achieve light stability.

FOAM STABILITY

HTB enhances both beer foam retention and cling. An improvement in beer foam is already noticeable at 2 - 3 mg/l of reduced hop acids in the finished beer.

QUALITY

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

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:

- Canister 20 kg (US / DE)
- Jug 10 kg (US)
- Pail 20 kg (US)

USAGE

HTB is typically used as a post-fermentation addition and prior to the final step in filtration.

FOR LIGHT STABLE BEER

For maximum protection against lightstruck flavor, it is essential that no other sources of non-reduced iso-alpha acids are inadvertently introduced into the wort or beer. Therefore, the following must be carefully implemented:

- exclusive use of light stable hop products throughout the entire process.
- avoid contamination through equipment surfaces previously in contact with regular iso-alpha acids.
- never pitch wort with yeast that has been in contact with regular alpha and iso-alpha acids.

DOSAGE

Dosage is based on the product concentration, an estimated or known utilization and the desired intensity of bitterness in the beer. The fact that the perceived bitterness of HTB is about 1.0 to 1.2 times the bitterness of iso-alpha acids derived from conventional hop products must be taken into consideration. The correct dosage of HTB must be determined through trials at the brewery.

APPLICATION

We recommend adding HTB at full strength (undiluted) into the center of the beer stream for at least 70 % of the total volume being transferred, preferably prior to the final step in filtration and after any gravity adjustment. An accurate, high pressure dosing pump is required to add the product into the beer stream at a point where vigorous mixing is assured. HTB can be added at ambient temperatures. If dilution is necessary, always add HTB to demineralized water first and adjust the pH to 8.5 -

9.5 using either potassium hydroxide (KOH) or potassium carbonate (K₂CO₃). Laboratory scale testing is recommended prior to commercial use. If containers are used over several days, it is recommended that the headspace be flushed with nitrogen (CO₂ is not suitable).

CLEANING RECOMMENDATION

HTB should not be left in dosing lines at low temperatures. Lines and dosing pumps should be flushed with warm, slightly alkaline, demineralized water or ethanol for purposes of cleaning.

STORAGE

The recommended storage temperature in the original unopened packaging is 5 - 25 °C (41 - 77 °F).

For prolonged storage, a temperature of 10 - 20 °C (50 - 68 °F) is ideal.

BEST BEFORE DATE

Under the recommended storage conditions, the shelf life from the date of production/ packaging is at least 1 year.

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

Concentration of bitter substances

- Analytica-EBC 7.9 (HPLC)
- ASBC Hops-18 (Spectro)

BEER ANALYTICS

Concentration of reduced iso-alpha acids in beer

- Analytica-EBC 9.47 (HPLC)

The standard formula for calculating bitter units in beer (Analytica-EBC 9.8 or ASBC Beer-23A) may need to be adjusted as it results in too low values when using higher amounts of HTB.

Foam stability and Cling test

- NIBEM Cling
- NIBEM-T Meter
- Pour Test
- Ross & Clark
- Steinfurth Foam Stability Tester

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

S.S. Steiner Inc.
New York, USA
Email: sales(at)hopsteiner.com

Steiner Hops Ltd.
Normandy, England
Email: enquiries(at)hopsteiner.co.uk

Steiner Hops (Zhuhai) Co., Ltd.
Zhuhai, China
Email: info(at)hopsteiner.com.cn