

Raw Hops (Cone Hops)

Raw Hops (Cone Hops) are dried hop cones. They are usually used for brewing to provide hop aroma or hop bitterness to beer. It's most important components are hop oils, bitter compounds and polyphenols.

The typical dosage point in the brewery is in the brew kettle, in the whirlpool of a brewery, or they are used for dry hopping at a later stage during fermentation or storage of beer.

It is recommended to store Raw Hops cold, dark and dry.

Product Specifications¹:

Description:	Dried and compressed with a round or oval shape
Colour:	Typically from light- to dark-green (depending on variety)
α -acids:	Typically 2 - 20%, depending on variety and crop year
β -acids:	Typically 1 - 16%, depending on variety and crop year
Hop oils:	Typically 0.3 - 4 ml/100g, depending on variety and crop year
Moisture:	7 - 12%

Process Specifications:

Drying temperature: < 60° C (140 °F), depending on raw hop moisture content

Quality and Food Safety:

BarthHaas maintains quality management systems registered to the ISO 9001 standard, as well as food safety management programs based on internationally recognised (HACCP) principles. Please refer to our web site (www.barthhaas.com) for more information on our systems and programs.

Product Use:

For efficient provision of bitterness, the Raw Hops should be added to the wort at the beginning or up to 15 minutes after the start of the boil. Utilisation of α -acids into beer depends on the boiling system and conditions and is normally in the range of 20% - 30%. Added late into the boil, utilisation of α -acids diminishes as the utilisation of the aroma improves giving a characteristic hop flavour in the beer. The quantity to be added is calculated using the α -acids content and the estimated utilisation. For aroma, the quantity to be added should preferably be calculated using the oil content of the product.

Packaging:

Raw Hops are usually packed in plastic bales, but depending on the amount of product, other packaging like plastic foils or aluminum foils can be used.

Storage and Best-by Recommendation:

Raw Hops should be stored cool at 0 – 5 °C (32 - 41 °F). They are best used within 1 year after harvest. They should be stored cold, dark, and dry (they should not become wet).

¹ Further information on hop varieties is available at www.barthhaas.com

Analytical Methods:

The determination of α -acids comprises three types of methods, the specific measurement of α -acids by means of HPLC, spectrophotometric or conductometric methods:

- α -acids can be measured by any of the following methods:
 - EBC method 7.5 - (α -acids as lead conductometric value (LCV))
 - ASBC Spectrophotometric method (Hops-6) - (α and β -acids)
 - By HPLC, using the current ICE standard, according to the EBC 7.7 method, or the ASBC method (Hops-14) - (α and β -acids)
- Hop oil concentration can be measured by:
 - EBC 7.10
 - ASBC Hops-13

Safety:

If dust is generated, it is advisable to use a dust mask. Raw Hops are a combustible material. For further information please download the relevant Safety Data Sheet (SDS) from our web site www.barthhaas.com.

Technical Support:

We will be pleased to offer help and advice on the use of Raw Hops in brewing.