



NEWSLETTER 04/2016

TECHNICAL SUPPORT

Denali – The new Hopsteiner Aroma Variety

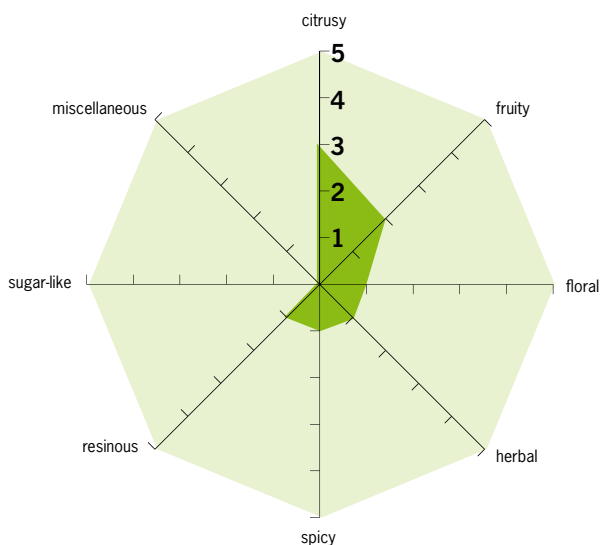
Hopsteiner has released an exciting new hop variety bred and trialed in the Yakima Valley of Washington state/U.S.A. Denali has been planted to commercial production for the 2016 growing season, and contracts can now be made for the 2017 crop year and forward.

Denali (formerly known as Hopsteiner #06277) is an aroma-type hop, originated from a cross between Nugget and the son of a cross between Zeus and USDA 19058 male. Denali has a big aroma that imparts Pineapple with notes of Citrus and Pine. It is quite popular with brewers who are looking for a distinct, big flavor in their beers. Denali has an unusually high total essential oil content averaging more than 4 grams oil/100grams of raw hops.

Maturing in late-season in the U.S.A. it has alpha content of 12 - 14 % w/w, Cohumulone of 27 - 30 % of alpha acids, and total oil of > 4 v/w. From an agronomics standpoint Denali's exceptional yield, large, dense cones and disease tolerance afford growers a cost-effective, durable and sustainable crop.

Ten panelists evaluated Denali leaf hops samples from two different growing locations. Coded samples were evaluated in two separate sessions and presented in a monadic, random order. The Hopsteiner Sensory Panel consists of a 50:50 female to male participant ratio, their ages ranging from 24 - 60.

The spidergram represents the results:



Total Oil (EBC 7.10) ml/100 g	Essential Oil Profile by GC (EBC 7.12)								
	β -Pinene %rel.	Myrcene %rel.	(R)-(+)-Limonene %rel.	Linalool %rel.	Caryophyllene %rel.	Farnesene %rel.	Humulene %rel.	Geranyl Acetate %rel.	Geraniol %rel.
4.0	0.7	54.6	1.1	0.2	5.9	0.2	16.1	n.d.	0.5

Spectro (ASBC Hop-6)			HPLC (EBC 7.7)		
Alpha %	Beta %	HSI	Alpha	Beta	CoH (%)
14.2	4.2	0.28	12.8	3.6	27

Events May 2016

Save the date!

May, 03rd - 06th

[CBC 2016 Philadelphia, USA](#)

May, 04th - 06th

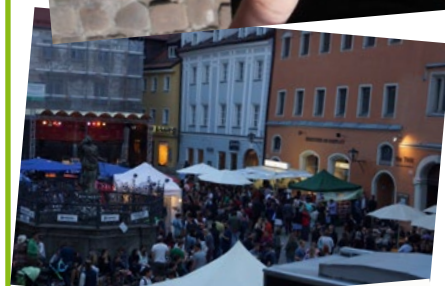
[Craftbeer Festival Regensburg, Germany](#)



Meet our Team in Regensburg

On May, 4th to 6th our team will take part at Regensburgs "Craft Bier Festival". We will have samples of leaf hops with us and give you an overview of our hop products, the latest market news and we will present you four of our latest brewing trials. So stay tuned.

We are looking forward to see you there!



Simon H. Steiner, Hopfen, GmbH & S. S. Steiner, Inc.

Newsletter, April 2016



COMMITTED TO THE BREWER