



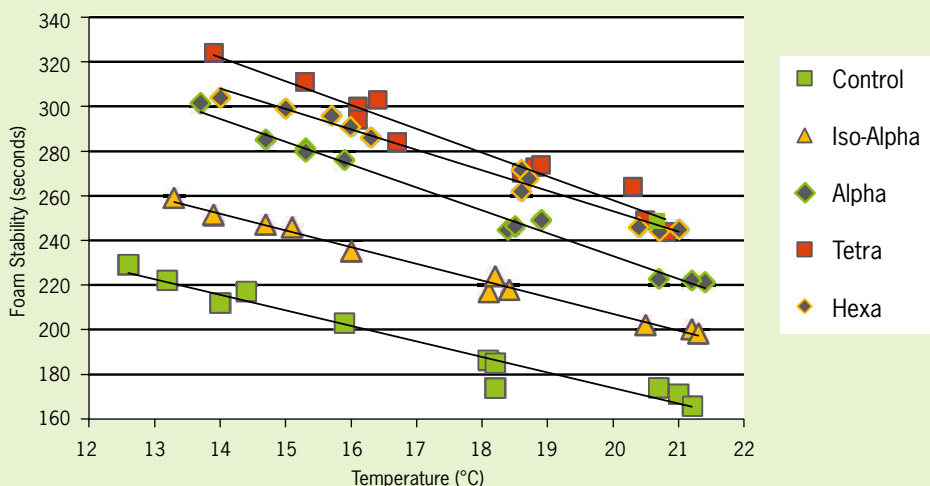
NEWSLETTER 02/2015

TECHNICAL SUPPORT

Foam Stability Measurement depending on Beer Temperature

The quality of beer foam can greatly influence consumer perception. As a result, measuring foam stability is a standard quality control parameter at most breweries. Besides others, foam stability measurements can be performed using Analytica-EBC Method 9.42 [1]. This test measures the stability of foam at 20 °C even though beers are poured and consumed cold. It was discovered that better NIBEM foam results were seen when beers were tested cold compared to room temperature. When an American Lager was treated with 6 ppm of iso-alpha acids, alpha acids, tetrahydro-iso-alpha acids and hexahydro-iso-alpha acids an increase in foam stability was seen as the temperatures of the beers tested got colder. Foam enhancing hop acids such as tetra, hexa and alpha acids experience up to 80 second improvement in foam stability when measured at 14 vs. 21 °C, whereas iso-spha acids alone only saw about 60 second improvement under the same conditions.

Temperature Dependence of Nibem Foam Stability of American Lager treated with 6 ppm of Hop Acids



To learn more about our hop products please do not hesitate to contact us.

Simon H. Steiner, Hopfen, GmbH *S. S. Steiner, Inc.*
 Newsletter, February 2015

March '15

Save the date!

March, 1st-6th

[IBD Maputo Convention Delegate](#)

March, 5th-8th

[Braukunst Live](#)

March, 11th-13th

[8th Biennial World Barley, Malt and Beer Conference](#)

March, 16th-18th

[102. Brau- und maschinentechnische Arbeitstagung der VLB](#)

March, 18th

[Bier-Quer-Denker
"Wege zu innovativen Bieren"](#)

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COMMITTED TO THE BREWER

[1] European Brewing Convention Analytica-EBC section 9 Beer, Method 9.42 Foam Stability of beer using the NIBEM-T Meter.