

IKE (Isomerised Kettle Extract)

General:

IKE is prepared from CO₂ extract and contains iso-alpha acids in their free form, soft resins and hop oils. It can be used as a complete replacement for normal or late added kettle extract. The isomerisation rate is >95% of the original alpha-acid content.

Characteristics:

IKE is an acceptable alternative to CO₂ extract resulting in higher bitterness efficiency and similar hop aroma by replacement of hops, pellets or extract in the kettle. All properties are similar to conventional CO₂ extract but the utilisation of iso-alpha-acids is significantly higher.

Product specifications:

Description:	A homogeneous, viscous or semi-liquid paste of the free acid form of isomerized α -acids, β -acids and oils. The colour can vary from yellow/golden to pale brown/green.
Viscosity:	Approx. 1-3 Pas at 30-40°C (depending on varieties)
iso-α-acids:	Approx. 40-60% (depending on varieties)
α-acids:	< 2%
Density:	0.85 – 1.0 g/ml
β-acids:	Approx. 15-30%(depending on varieties)
Heavy metals:	In accordance to all EU and US legal limits
Lead:	In accordance to all EU and US legal limits
Pesticides:	In accordance to all EU and US legal limits

Product Use:

IKE can be used as a replacement of cone hops, pellets or extract in the kettle. Expect an improved utilisation of approx. 60% and a similar hop aroma. Very good bitterness utilisation will be achieved irrespective of the time of addition. Therefore flexibility in regard to the control of the hop aroma is given. IKE can be added into the kettle at the start of filling and at any time during the boil. The quantity to be added is calculated using the iso- α -content and the experienced utilisation. We recommend to run trials with IKE to determine its suitability, since the utilisation may vary depending on plant and processing parameters. If added by means of an automatic dosing system the extract should be warmed up to 40° C and gently agitated to ensure perfect dosing.

Packaging:

If requested standardisation to a certain iso-alpha-acid content can be achieved by adjusting the weight of extract in each container. Container sizes range from 0.5 to 4 kg. Non-returnable bulk containers are available in sizes ranging from up to 50 to 200 l. When bulk containers are supplied for automatic dosing units, viscosity analysis maybe provided in request. All internal surfaces of containers are lined with a food grade coating.

Storage and shelf life:

IKE should be stored in full, closed containers at 15° to 25°C (60-75°F) and be used within 24 months. Opened containers should be used within a few days. Please read our storage guidelines.

Analytical Methods:

- EBC 7.8 for Iso- α -acids, α -acids, β -acids by HPLC
- EBC 7.9 for Iso- α -acids
- EBC 7.10 for Hop oils
- ASBC Hops-13 for Hop oils

Safety:

Any material coming into contact with the skin should be washed off with soap and water. For more information download the relevant Material Safety Data Sheet (MSDS).

Technical Support:

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