Why should it always be hops?
Personally it breaks my heart, but sometimes brewers are looking for herbs other than hops to put into their beers. Very interesting beers have been produced by these Serbian researchers using various medicinal herbs, berries, honey and grapes. All these beers had appealing sensory characters and might offer further possibilities for beer or beer-like innovations. But please, if you decide to go this way...don’t tell me...or actually please do!

What happened to continous fermentation?
It seems that continous fermentation has been a never-ending dream of brewers (or nightmare). Especially with the possibility in working with immobilised yeast systems, this idea was heavily investigated between 1985 and 2005. Still only a few systems are in operation. This German researcher presented how continous fermentation could be applied in existing systems with its possible benefits as well as disadvantages, focusing especially on the economic impact.

Why not ferment 365 days a year?

How to optimise the hop kilning process
Almost all hop cones that are harvested have to go through a kilning process. Due to solid German engineering, the picking and kilning equipment often lasts a lifetime on a hop farm. However with the increasing costs for energy it is worth looking into the possibilities how the hop drying process can be performed in a more efficient and cost-effective way. These German researchers are exploring the possibilities of a heat exchange system and the collection of the condensate during hop kilning. Depending on the current fuel oil prices it was shown that up to 200€ per day can be saved. Sustainable hop kilning...definitely important!

Mix it, baby!
We know about the struggle of getting alpha acids to go (and stay) into solution in order to become iso-alpha acids during boil. There are a couple of things one can do to enhance the solubility of alpha acids, and one is being explored by these German researchers. They worked with a high pressure homogeniser in which CO₂ hop extract and water were blended before the addition in the kettle. Although there were losses of alpha acids in the homogeniser, this approach resulted in the improvement in the yield of alpha acids to iso-alpha acids to approximately 36% compared to the typical 30%.

Can you taste what you measure?
Isn’t this the crucial question when it comes to sensory and analytical correlation? The challenge of fingerprinting hop oil constituents in single variety brews is now being mastered by Belgian researchers. They investigated how late-hopping vs. dry-hopping (with single varieties) changes the character of the beers in a combined analytical and sensory point of view. There are hopefully more answers to come soon...

BARTH-HAAS HOPS ACADEMY
All there is to know about hops!

Being the guests of the Germanische Nationalmuseum, the Barth–Haas Hops Academy is happy to announce our two day seminar “pure hops” that will cover the history of the German Purity Law, the meaning of organic hop growing and how this ties into Food safety and Quality Management in the hop industry.

13th /14th of June in German

26th /27th of June in English
http://www.hopsacademy.com/index.php?option=com_content&task=view&id=278&Itemid=624

costs are 300 € (including exhibition and one overnight stay). Spaces are limited. Please register online!