

二氧化碳酒花浸膏（流动型） HopFlow

概述 OVERVIEW

二氧化碳酒花浸膏（流动型）是一种使用便捷的二氧化碳酒花浸膏。通过使用食品级二氧化碳，从酒花颗粒中萃取而成。本品含有 α -酸、 β -酸和酒花油，且具有极佳的流动性。
HopFlow is a user friendly form of CO2 hop extract, produced through the extraction of hop pellets with food-grade carbon dioxide. HopFlow is a free flowing extract containing alpha acids, beta acids and hop essential oils.

二氧化碳酒花浸膏（流动型）可在酿造过程中，部分或完全替代酒花原花或酒花颗粒。
HopFlow can be used to partially or entirely replace leaf hops or hop pellets in the brewing process.

二氧化碳酒花浸膏（流动型）可以让酿酒师省略加热步骤，快速、简单地倒出所需的浸膏数量至煮沸锅中即可。
HopFlow allows brewers a quick and easy way to add hop extract to the kettle without the needed step of heating, just pour out what you need.

规格 SPECIFICATIONS

- 简述 Short description: 用于麦汁煮沸阶段的酒花浸膏，常温下可流动，兼具苦味与酒花风味特性
hop extract for for bitterness and hop flavor during wort boiling, flow-
able at room temperature
- α -酸 Alpha acids: 通常为typically 65-75%
- 异 α -酸 Iso-alpha acids: <2%
- β -酸 Beta acids: <5%
- 酒花油 Hop oils: 12-18ml/100g
- 酸碱度 pH: 4.0 \pm 0.5
- 密度 Density: 0.9-1.0g/ml (20 $^{\circ}$ C / 68 $^{\circ}$ F)
- 黏性 Viscosity: 300 - 500 mPas(45 $^{\circ}$ C / 113 $^{\circ}$ F)

性能 PACKAGING

外观 Appearance

二氧化碳酒花浸膏（流动型）为金琥珀色可流动糖浆状浸膏。
HopFlow is a gold amber brown flowable syrup-like extract.

风味 Flavor

二氧化碳酒花浸膏（流动型）几乎完全保留原始酒花的风味特征。如在麦汁煮沸阶段添加，将主要为啤酒赋予苦味；如在后期添加，则因部分酒花精油会保留在麦汁中，将为啤酒赋予一定的酒花香气风味。
The flavor characteristics of the original hops are almost completely retained in HopFlow. Early additions of HopFlow during wort boiling mainly serve to impart bitterness while late addition imparts some hop character due to the retention of some hop oils in the wort.

利用率 Utilization

若二氧化碳酒花浸膏（流动型）的煮沸时间达到50分钟以上，预期利用率范围约为32-38%。由于各啤酒厂的设备和工艺条件差异，实际利用率会有所不同。
If HopFlow is boiled for at least 50 minutes, utilization within the range of 32-38% can be expected. Actual utilization will vary from brewery to brewery due to differences in equipment and process conditions.

质量 Quality

所有斯丹纳产品均在符合国际认证质量标准的生产设施中加工制造，并配备完善的残留物监控体系。
All Hopsteiner products are processed in facilities which fulfill internationally recognized quality standards. A monitoring system for residues is in place.

包装规格 PACKAGING

本产品采用标准包装规格，也可以根据客户要求提供其它规格。

Our products are delivered in their respective recommended standard packaging. Alternatives may be possible upon customer request.

美国(US)与德国(DE)加工厂的包装规格如下：

Standard packages of our processing plants in the USA (US) and Germany (DE) are:

- 1.4kg- α ， 聚酯罐装 (US)

- Poly jugs of 1.4 kg alpha acids (US)

产品使用 USAGE

二氧化碳酒花浸膏（流动型）通常在煮锅中添加，可以全部或部分替代酒花原花或颗粒。

HopFlow is typically added to the wort kettle as a complete or partial replacement for leaf hops or hop pellets.

添加量 Dosage

二氧化碳酒花浸膏（流动型）的煮沸锅添加量，应根据 α -酸浓度、预估/已知利用率、及目标啤酒苦度值确定。

Kettle additions of HopFlow are based on the concentration of alpha acids, an estimated or known utilization and the desired intensity of bitterness in the beer.

添加方法 Application

为获得最高利用率，二氧化碳酒花浸膏（流动型）应在麦汁煮沸过程早期添加。由于本品在室温下即可流动，所以无需预热。

For the highest possible utilization, HopFlow should be added early in the wort boiling process. Pre-warming is not necessary as HopFlow is flowable at room temperature already.

存储 Storage

建议低于10°C（50°F）存储（未启封）。

The recommended storage temperature in the original unopened packaging is <10°C（50°F）.

短期运输过程中的温度波动，不会影响产品质量。

Short-term, transport-related temperature deviations do not affect product quality.

最佳使用时间 Best Before Date

在建议的储藏条件下，最佳使用时间为生产/包装日期后至少四年。

Under the recommended storage conditions, the shelf life from the date of production/ packaging is at least 4 years.

安全性 Safety

确保工作场所通风良好，并佩戴个人防护装备。避免接触眼睛和皮肤，请勿吸入蒸汽或粉尘。更详尽的安全资料请参考斯丹纳产品安全数据表。

Ensure good ventilation of the workplace and wear personal protective equipment. Avoid contact with eyes and skin. Do not inhale vapors or dusts. For full safety information, please refer to the relevant Hopsteiner safety data sheet.

分析方法 ANALYTICAL METHODS

使用ASBC（美国酿造协会）和Analytica-EBC（欧洲酿造协会）等国际权威机构颁布的最新标准方法进行检测。

International approved methods listed in committees such as ASBC or Analytica-EBC using current standards are applied.

产品分析 Product analytics

苦味物质含量 Concentration of bitter substances

- Analytica EBC 7.6 (LCV)
- ASBC Hops-8 (II) (LCV)
- Analytica-EBC 7.7 (HPLC)
- ASBC Hops-14 (HPLC)
- ASBC Hops-8 (I) (Spectro)

酒花油含量 Concentration of hop oils

- Analytica-EBC 7.10 (Distillation)
- ASBC Hops-13 (Distillation)

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