

香型酒花浸膏

AromaExtract

概述 OVERVIEW

香型酒花浸膏是从二氧化碳酒花浸膏加工而成，主要含有酒花精油和 β -酸成分。
AromaExtract is derived from CO₂ hop extract and contains primarily hop essential oils and beta acids.

香型酒花浸膏通常在煮沸后期添加，可为啤酒赋予独特的酒花香气。若在麦汁煮沸初期添加，则可作为消泡剂使用。
AromaExtract is added late in the boil to impart a distinct hop aroma to beer. If added early to the wort kettle, it can be used as an antifoam agent.

由于香型酒花浸膏含有 β -酸成分，将有助于抑制微生物污染。
AromaExtract can help suppress microbial infections due to the presence of beta acids.

香型酒花浸膏不会对啤酒的感官苦味产生影响。
AromaExtract does not contribute to the sensory bitterness of beer.

规格 SPECIFICATIONS

简述 Short description:	精油含量很高的酒花浸膏。 hop extract with a high content of hop essential oils
α -酸 Alpha acids:	<0.5%
异 α -酸 Iso-alpha acids	<0.5%
β -酸 Beta acids:	<20%
酒花油 Hop oils:	15-45%
酸碱度 pH:	7.5-8.0
密度 Density:	ca. 1.0g/ml (20°C/68°F)
黏性 Viscosity:	35-50 mPas (50°C/122°F)

性能 PACKAGING

外观 Appearance

香型酒花浸膏为深棕色、半固态、中等粘度的浸膏。
AromaExtract is a dark brown, semisolid or moderately viscous paste.

风味 Flavor

当添加至煮沸锅时，香型酒花浸膏能够给啤酒提供酒花风味特征。煮沸后期添加，能为成品啤酒带来典型的"后期酒花"香气。香型酒花浸膏不会对啤酒的苦味产生影响。
AromaExtract provides hop character when added to the kettle. Late kettle additions impart a typical "late hop" aroma to the finished beer. AromaExtract does not contribute to beer bitterness.

利用率 Utilization

由于各啤酒厂的设备和工艺条件不同，实际利用率会有所差异。
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:

- 罐装 Cans: 0.5-3.1 kg (DE)
- 罐装 Cans: 0.5-4.0 kg (US)
- 桶装 Pail: 4 - 20 kg (US)
- 钢桶装 Drum: 200 kg (US/DE)

产品使用 USAGE

香型酒花浸膏通常添加至煮沸锅，以获得典型的酒花香气。在煮沸初期添加，有助于抑制麦汁煮沸初期的泡沫形成。

AromaExtract is typically added to the kettle to achieve a characteristic hop aroma. An early addition aids in suppressing foam formation at the beginning of wort boiling.

添加量 Dosage

香型酒花浸膏的实际用量取决于浸膏的酒花油含量、添加时间、以及预期获得的酒花香气强度。

Actual dosage of AromaExtract will depend on the extract analysis (hop oil content), the time of the addition and the desired intensity of hop aroma.

示例：酒花油含量30%

Example: (hop oil content of 30 %)

在煮沸结束前，添加6.7g/hl香型酒花浸膏，相当于添加2.0g/hl酒花油。

Add 6.7 g/hl AromaExtract towards the end of the boiling. This corresponds to a hop oil addition of 2.0 g/hl.

添加方法 Application

香型酒花浸膏添加前无需预先加热，将穿孔后的浸膏罐悬挂于沸腾麦汁中，即可将所有浸膏完全流入煮沸锅。若通过自动计量装置添加，则需将其加热至45°C (113°F) 并轻轻搅拌，以确保精确计量。

Pre-warming cans of AromaExtract is not necessary. Suspending punctured cans in the boiling wort will ensure that all of the extract is completely flushed out into the kettle.

If AromaExtract is added by means of automatic dosing units, it should be warmed to 45 ° C (113 ° F) and gently mixed to ensure perfect dosing.

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/包装日期后至少六年。

Under the recommended storage conditions, the shelf life from the date of production/ packaging is at least 6 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

酒花油含量 Concentration of hop oils

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

苦味物质含量 Concentration of bitter substances

- Analytica-EBC 7.8 (HPLC)
- ASBC Hops-16 (HPLC)

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