

IKE异构酒花浸膏

Isomerized Kettle Extract (IKE)

概述 OVERVIEW

IKE异构酒花浸膏由二氧化碳酒花浸膏制成，可作为二氧化碳酒花浸膏的部分或完全替代品使用。
Isomerized Kettle Extract (IKE) is produced from CO₂ hop extract and can be used as a partial or complete replacement for CO₂ hop extract.

IKE异构酒花浸膏主要含有：异 α -酸、 β -酸和酒花油。由于 α -酸已经过预异构化处理，其在酿造过程中的获得率更高。
IKE primarily contains isomerized alpha acids, beta acids and hop oils. Due to pre-isomerization of the alpha acids, yields in the brewing process are higher.

IKE异构酒花浸膏也可作为后期酒花添加物，在麦汁煮沸末期使用。在此情况下，可在保持酒花利用率相似的同时，为啤酒带来独特的酒花香气特征。
IKE can also be utilized as a late hop addition at the end of wort boiling. In this case, a distinctive hop aroma in beer can be achieved with a similar level of hop utilization.

规格 SPECIFICATIONS

- 简述 Short description: 预异构化酒花浸膏，适用于糖化车间对苦味与香气的添加。
pre-isomerized hop extract for bitterness and hop flavor during wort boiling
- α -酸 Alpha acids: <2%
- 异 α -酸 Iso-alpha acids: 通常为typically 30-70%
- β -酸 Beta acids: 通常为typically 12-35%
- 酒花油 Hop oils: 通常为typically 2-12%
- 酸碱度 pH: 2.5 \pm 0.5
- 密度 Density: 0.9-1.0g/ml (20°C/68°F)
- 黏性 Viscosity: 50-100 mPas (40°C/104°F)

性能 PACKAGING

外观 Appearance

IKE异构酒花浸膏为金绿色至琥珀色或浅棕色。
IKE is golden green to amber or pale brown in color.

风味 Flavor

使用IKE异构酒花浸膏替代二氧化碳酒花浸膏，可获得具有相同香气和风味特征的啤酒。若在煮沸末期添加，IKE异构酒花浸膏能为啤酒带来典型的后期酒花香气。
Beers with identical aroma and flavor profiles can be produced when IKE is used in place of CO₂ hop extract. If added at the end of the boil, IKE imparts a typical late hop aroma to the beer.

利用率 Utilization

根据HPLC分析成酒，异 α -酸的利用率可达45-60%。IKE的利用率计算基于以下假设：异 α -酸获得率，较未异构化浸膏可能提高约50%。后期添加IKE，可显著提高酒花油的保留率。实际利用率因各啤酒厂的设备 and 工艺条件差异而有所不同。
Based on HPLC analysis of the finished beer, utilization of iso-alpha acids can be as high as 45 - 60 %. Calculations of utilization for IKE are based on the assumption that the iso-alpha acid yield is likely to be approx. 50 % higher than that achieved with non-isomerized extracts. Late additions of IKE greatly enhance hop oil retention. 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: 0.5-4.0 kg (US)
- 罐装 Cans: 0.5-3.1 kg (DE)
- 桶装 Pail: 4-20 kg (US)
- 钢桶装 Drum: 200 kg (US/DE)

产品使用 USAGE

IKE异构酒花浸膏通常作为二氧化碳酒花浸膏的完全或部分替代品，在麦汁煮沸阶段添加。

IKE is typically added to the wort kettle as a complete or partial replacement for CO₂ hop extract.

添加量 Dosage

IKE异构酒花浸膏在煮沸锅的添加量，应根据异 α -酸浓度、预估/已知利用率、及目标啤酒苦度值确定。

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

添加方法 Application

IKE异构酒花浸膏可采用与常规煮沸浸膏相似的添加方式，可在以下时机添加至煮沸锅——过滤麦汁开始转入煮沸锅时、煮沸开始时、或麦汁排出前5分钟内。IKE浸膏的包装罐无需预先加热，将穿孔的IKE浸膏罐悬挂于沸腾麦汁中，即可确保所有浸膏完全溶入煮沸锅。若通过自动计量装置添加IKE浸膏，需先将其加热至30°C(82°F)并轻轻搅拌，以确保精确计量。

IKE can be added in similar ways to regular kettle extracts. IKE can be added to the kettle when the transfer of lauter wort to the kettle commences, at the beginning of the boil or up to five minutes before casting out the wort. Pre-warming cans of IKE 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 IKE is added by means of automatic dosing units, it should be warmed to 30°C(82°F) and gently mixed to ensure perfect dosing.

注：请确保计量设备能够处理低pH值产品。

Note: Ensure that the dosing equipment is capable of handling products with a low pH value.

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/包装日期后至少两年。

Under the recommended storage conditions, the shelf life from the date of production/ packaging is at least 2 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 7.8 (HPLC)
- ASBC Hops-16 (HPLC)

酒花油含量 Concentration of hop oils

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

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