

酒花油 “干型-指定品种”

Hop oil “Type DRY Variety Specific (V.S.)”

概述 OVERVIEW

酒花油 “干型-指定品种” 是从酒花颗粒或指定的酒花品种中提取而成，完整保留了指定品种中特有的芳香物质成分。

Hop Oil Type DRY (v.s.) is produced from hop pellets or a specific hop variety and contains the complete range of aroma substances characteristic of the variety.

酒花油 “干型-指定品种” 可以在酿造过程的不同阶段添加（通常在冷端）。和添加传统酒花相比，能显著提升酒花油的利用率。使用酒花油 “干型-指定品种”，可避免出现 “酒花蠕变效应”。

Type DRY (v.s.) can be added at various points in the brewing process (typically on the cold side of production) and results in improved aroma yields compared to traditional hopping techniques. By using Type DRY (v.s.) the so-called “hop creep effect” will not occur.

酒花油 “干型-指定品种” 能为啤酒带来典型的酒花干投香气，其香型特征会因添加节点的不同而产生微妙变化。

Type DRY (v.s.) imparts a typical dry-hopped aroma which varies depending on the time of the addition.

规格 SPECIFICATIONS

简述 Short description:	纯酒花油，完整保留了指定品种的所有的芳香成分，以1:100的比例用丙二醇和乙醇稀释为成品。 pure hop oil containing the complete range of aroma compounds of the selected variety, 1:100 diluted in a blend of propylene glycol and ethanol
主要成分 Key compounds:	香叶烯、葑草烯、石竹烯、法呢烯 Myrcene、Humulene、Caryophyllene、Farnesene
苦味物质 Bittering substances:	未检出 not detectable
密度 Density:	ca. 1.0g/ml (20°C/68°F)
黏性 Viscosity:	ca. 46 mPas (25°C/77°F)

性能 PACKAGING

外观 Appearance

酒花油 “干型-指定品种” 近乎无色至浅绿色，清澈液体或略浑浊的液体。
Type DRY (v.s.) is a nearly colorless to light green, transparent or slightly turbid liquid.

风味 Flavor

酒花油 “干型-指定品种” 因保留了指定品种的全部芳香成分，所以能产生浓郁的指定品种特有的香气。根据不同的添加量、添加时间、和添加节点，能提供更微妙的酒花香味。增加用量可能会引起苦度增强。在啤酒陈化过程中，酒花油 “干型-指定品种” 的香气成分大多保持稳定，有助于整体风味的稳定性。
Type DRY (v.s.) can be used to provide a strong hop aroma, or alternatively, a more subtle hop aroma depending on the quantity added as well as the time and point of the addition. This hop oil contains the complete range of aroma compounds present in the specific hop variety. The intensity of the bitterness might increase depending on the quantity added. During beer aging the aroma components of Type DRY (v.s.) remain mostly stable and contribute to overall flavor stability.

利用率 Utilization

取决于添加时间及添加点，酒花油的复得率可以高达95%。由于每个啤酒厂的设备及工艺条件不同，实际利用率也会有所不同。

Depending on the time and point of the addition, the recovery rate for certain aroma compounds of the hop oil can be as high as 95%. 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公认质量标准的设施中生产，并配备完善的残留物监测体系。

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:

- 0.5kg和1kg, 铝瓶包装 (DE)
Aluminum bottles 0.5 and 1.0 kg (DE)
- 0.1kg至5kg, 铝瓶包装 (US)
Aluminum bottles 1 and 5.0 kg (US)

本产品以1:100比例稀释后供应，稀释溶剂为95%丙二醇与5%乙醇的混合液。根据需求，亦可提供其他稀释比例或纯酒花精油。

The product is supplied as a 1:100 dilution in a blend of 95 % propylene glycol and 5 % ethanol. Other dilutions or pure hop oils may be available on request.

产品使用 USAGE

添加量 Dosage

稀释为1:100的酒花油“干型-指定品种”具体添加量需根据投料阶段而定：

The required quantity of Type DRY (v.s.) diluted to 1:100 depends on the point of the addition:

- 发酵阶段 To fermentation：最大添加量500克/百升
up to 500g per hl
- 熟酒罐中 To maturation：50-300克/百升
50-300g per hl

上述推荐用量仅供参考，实际添加量需根据所需香气浓度进行调整。

The dosage rates above are intended for orientation only; actual additions will depend on the intensity of the aroma desired.

如果使用酒花油“干型-指定品种”代替现有配方中的酒花颗粒，只需达到原颗粒总酒花油含量的65%-75%，即可实现同等香气强度要求。

If Type DRY (v.s.) is used to replace pellets in existing recipes, 65 - 75% of the total oil content of the pellets will be sufficient to match the required aroma intensity.

• 发酵阶段 During fermentation:

挥发性成分在发酵期间的流失，加之酵母对香气的修饰作用，会削弱草本香气特征，产生更类似后期酒花干投的风味。

the loss of volatile compounds during fermentation, combined with the biochemical modification of aroma compounds by yeast, can produce a less herbal, more late hopping like aroma.

• 发酵后 During Maturation:

由于酵母残留的活性作用，此阶段添加酒花会导致香气发生轻微变化。

additions during maturation will result in slight changes to the hop aroma, also due to a certain remaining yeast activity.

• **过滤阶段 During filtration:**

不建议添加。推荐选用我们专为此环节研发的酒花油“臻选型”产品。

NOT recommended. Please have a look on our Hop Oil Type ESSENTIAL, a product especially made for this application.

添加方法 Application

使用前请充分摇匀。酒花油“干型-指定品种”可以在啤酒生产过程中的任何阶段添加，推荐使用计量泵将酒花油添加到啤酒液流中，也可以在灌装前直接添加到发酵罐中。

Shake the packaging well before use. Type DRY (v.s.) can be added at different stages of beer production. Dosing equipment which pumps the product into the beer stream is preferred for the addition of Type DRY (v.s.). Alternatively, the hop oil can be added to the tank prior to filling.

存储 Storage

建议在1-10℃储藏（未启封）。

The recommended storage temperature in the original unopened packaging is 1 - 10 °C.

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/包装日期后的一年。启封后请尽快使用。

Under the recommended storage conditions, the shelf life from the date of production/ packaging is at least 1 year. Opened containers should be consumed as soon as possible.

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

酒花油成分检测 Hop oil components

- Analytica-EBC 7.12 (GC)
- ASBC Hops-17 (GC)

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