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Темы для обсуждения

- Хмель и глобальные перемены
- Новые сорта хмеля – новый диалект
- Новый Кампус БартХаас в Нюрнберге

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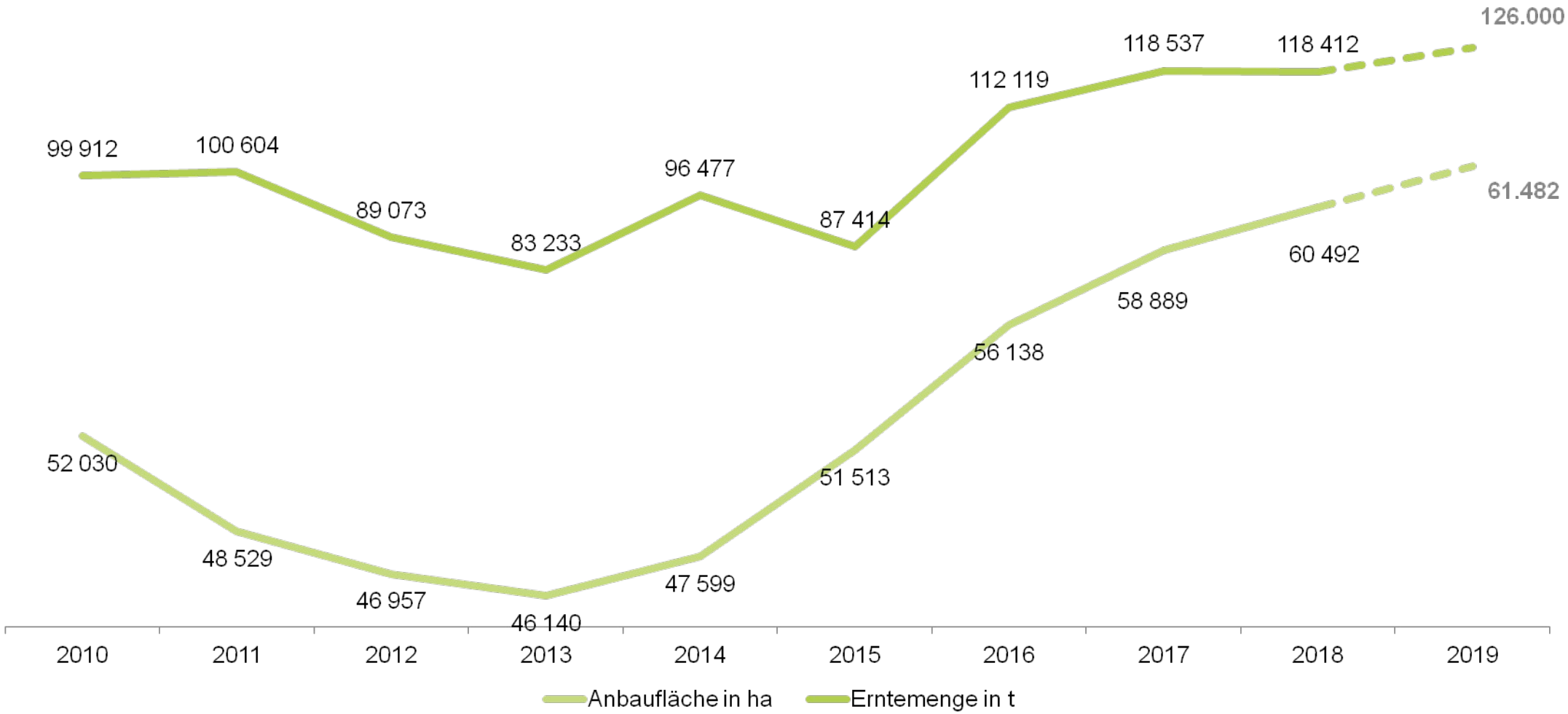
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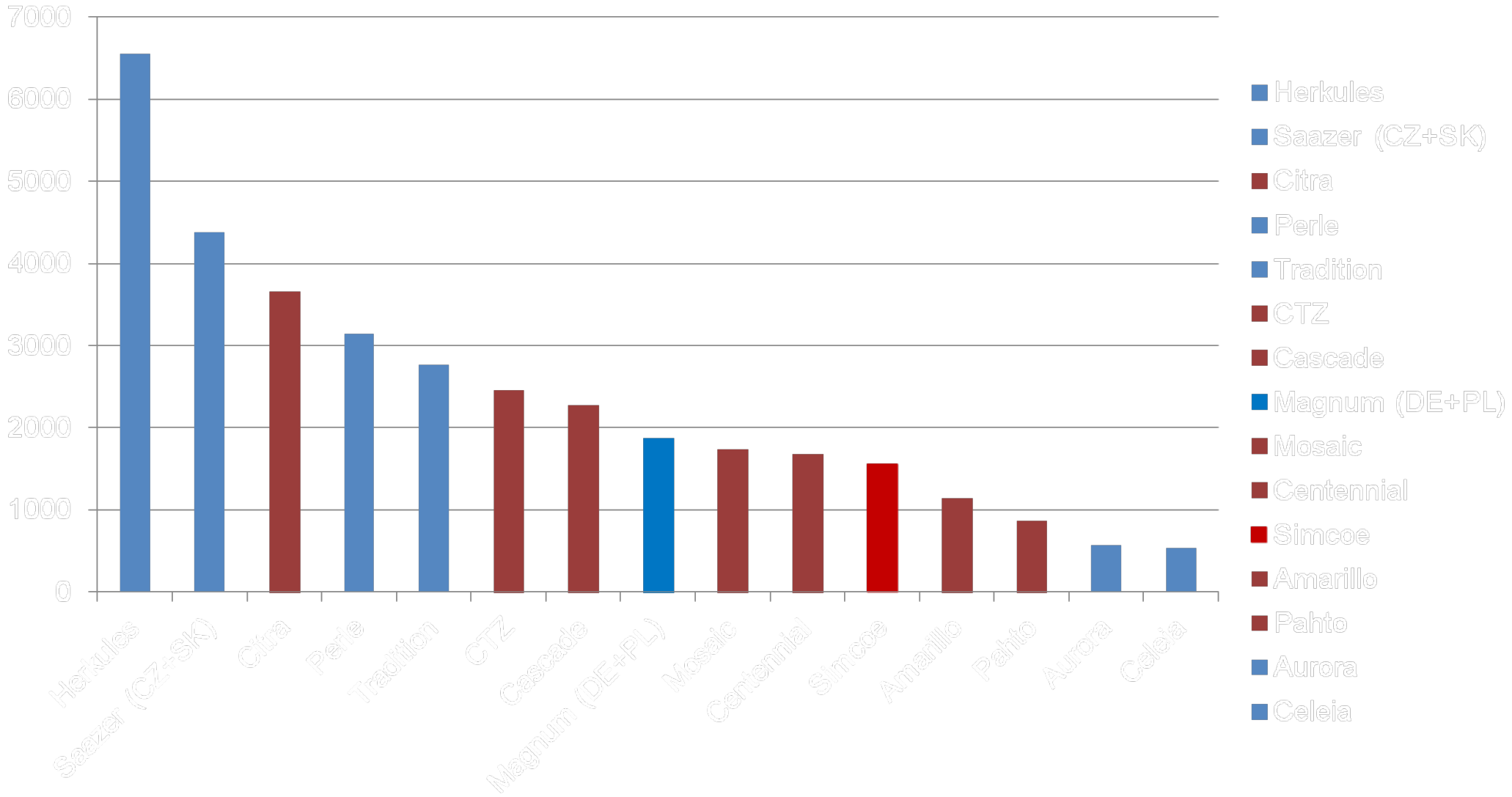
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Herkules
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Citra
Perle
Tradition
CTZ
Cascade
Magnum (DE+PL)
Mosaic
Centennial
Simcoe
Amarillo
Pahto
Aurora
Celeia
Herkules
Saazer (CZ+SK)
Citra
Perle
Tradition
CTZ
Cascade
Magnum (DE+PL)
Mosaic
Centennial
Simcoe
Amarillo
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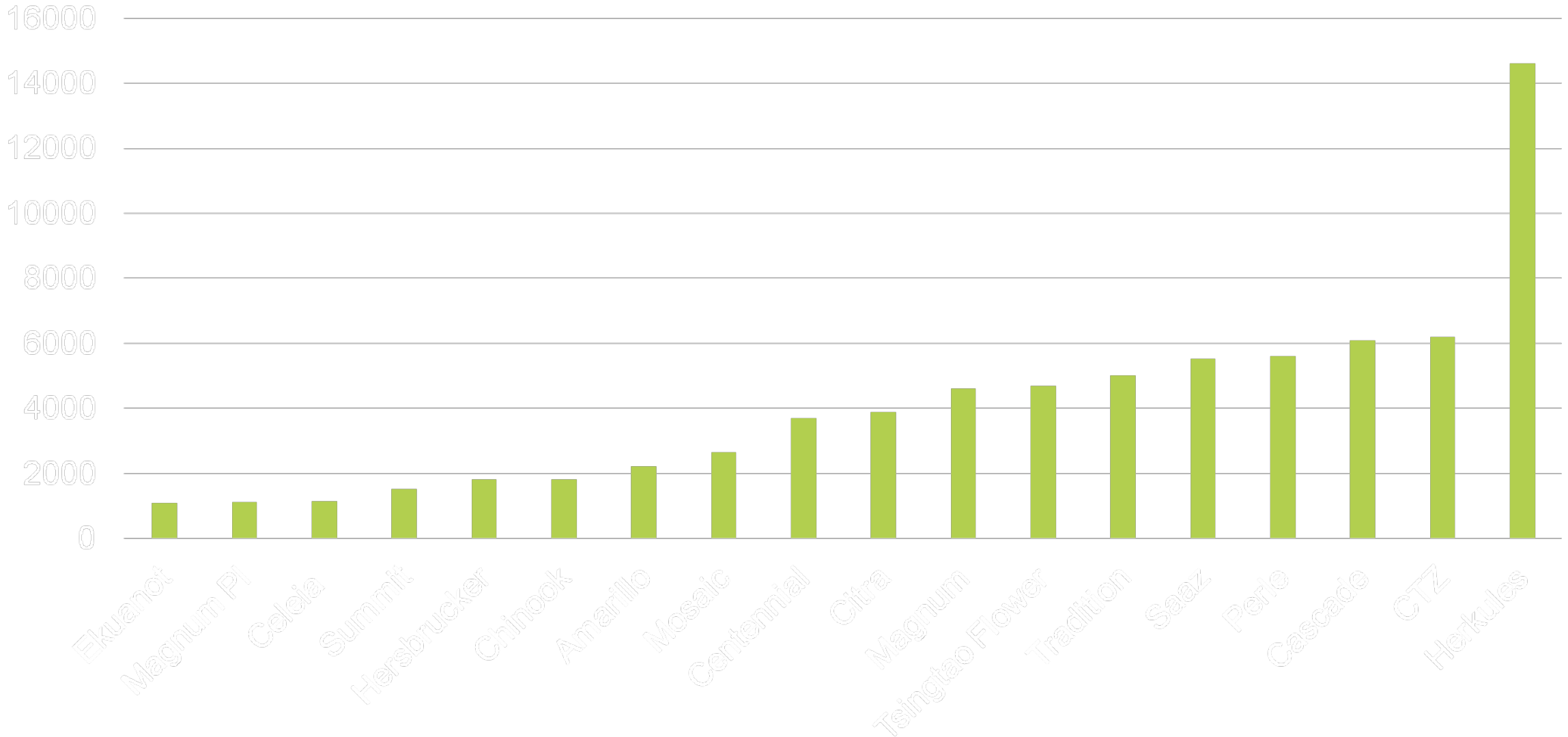
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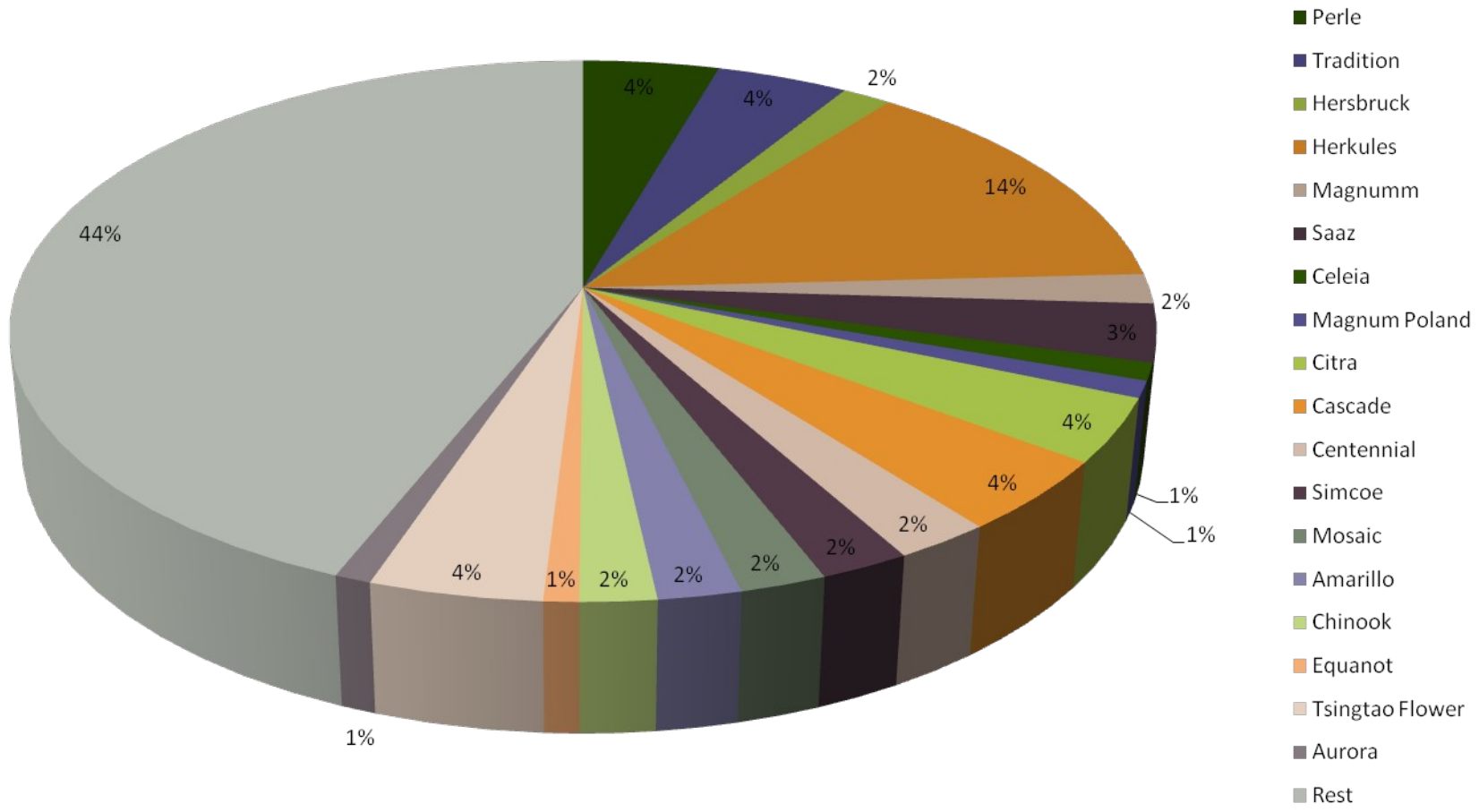
Cascade
CTZ
Herkules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Simcoe
Mosaic
Amarillo
Chinook
Equanot
Tsingtao Flower
Aurora
Rest

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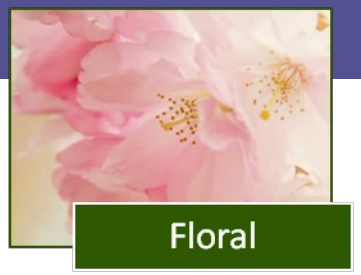
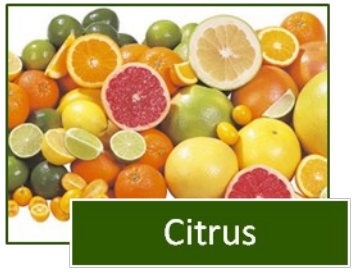
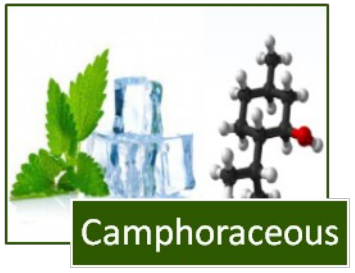
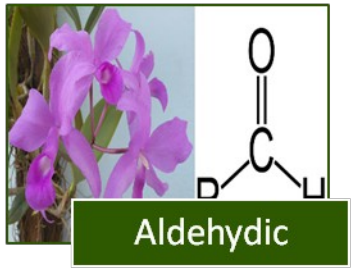
Нерелевантность значений измерений

- Общее содержание масел – индикатор уровня горечи хмеля
- Отдельные вещества – не имеют значения
- Суммарные значения – возможно, имеют значение, например, суммарное содержание эфиров, суммарное содержание терпеновых спиртов,– суммарное содержание тиолов
- Отсутствие подтвержденной корреляции между отдельными веществами и впечатлениями от аромата
- Неясно, какие группы ароматов взаимодействуют (например, эфиры и тиолы)
- **Восприятие в обонянии и вкусе важнее измерений и вычислений**







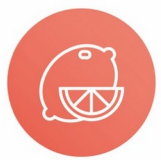


Категории,
Франк Риттлер
(парфюмер)

Category	Specific Attributes
Floral	Elderflower, Camomile Blossom, Lily Of The Valley, Jasmine, Apple Blossom, Rose, Geranium, Carnation, Lily, Lilac, Lavender, Osmanthus
Citrus	Grapefruit, Orange, Lime, Lemon, Bergamot, Lemon Grass, Ginger, Tangerine, Pomelo
Sweet Fruits	Banana, Watermelon, Honeydew Melon, Peach, Apricot, Passion Fruit, Lychee, Dried Fruit, Plum, Pineapple, Cherry, Kiwi, Mango, Guava
Green Fruits	Pear, Apple, Quince, Gooseberry, White Wine Grapes
Berries & Currant	Cassis, Blueberry, Raspberry, Blackberry, Strawberry, Red Currant, Black Currant, Wild Strawberry, Cranberry, Mulberry
Cream Caramel	Butter, Chocolate, Yoghurt, Honey, Cream, Caramel, Toffee, Coffee, Tonka Bean, Vanilla, Coconut
Woody Aromatic	Tobacco, Cognac, Barrique, Leather, Woodruff, Incense, Myrrh, Resin, Cedar, Pine, Earthy
Menthol	Mint, Lemon Balm, Sage, Camphor, Menthol, Wine Yeast, Eucalyptus
Herbal	Marjoram, Tarragon, Dill, Parsley, Basil, Fennel, Coriander, Rosemary, Thyme, Green Tea, Black Tea, Mate Tea, Oregano
Spicy	Lovage, Pepper, Chilli, Curry, Juniper, Aniseed, Liquorice, Fennel Seeds, Clove, Cinnamon, Gingerbread, Coriander Seeds, Nutmeg
Grassy-Hay	Green Grassy, Fresh Cut Grass, Hay, Tomato Leaves, Green Pepper, Nettle, Cucumber, Bamboo Leaves
Vegetal	Celeriac, Leek, Onion, Artichoke, Garlic, Wild Garlic, Radish

floral

Holunderblüte, Kamillenblüte, Maiglöckchen, Jasmin, Apfelblüte, Rose, Geranie, Nelke, Lilie, Flieder, Lavendel, Osmanthus



citrus

Grapefruit, Orange, Limette, Zitrone, Bergamotte, Zitronengras, Ingwer, Mandarine, Pomelo

sweet fruit

Banane, Wassermelone, Honigmelone, Pfirsich, Aprikose, Maracuja, Litschi, Trockenobst, Pflaume, Ananas, Kirsche, Kiwi, Mango, Guave

green fruit

Birne, Apfel, Quitte, Stachelbeere, Weißweintraube

berry & currant

Cassis, Heidelbeere, Himbeere, Brombeere, Erdbeere, rote Johannisbeere, schwarze Johannisbeere, Walderdbeere, Preiselbeere, Maulbeere

cream caramel

Butter, Schokolade, Joghurt, Honig, Sahne, Karamell, Toffee, Kaffee, Tonkabohne, Vanille, Kokosnuss

woody aromatic

Tabak, Cognac, Barrique, Leder, Waldmeister, Weihrauch, Myrrhe, Harz, Zeder, Pinie, Erde

menthol

Minze, Melisse, Kampfer, Menthol, Weinhefe, Eukalyptus

herbal

Liebstöckel, Majoran, Estragon, Dill, Petersilie, Basilikum, Fenchel, Koriander, Rosmarin, Thymian, Grüner Tee, Schwarzer Tee, Mate Tee, Salbei

spicy

Pfeffer, Chili, Curry, Wacholder, Anis, Lakritz, Fenchelsamen, Nelke, Zimt, Lebkuchen, Koriandersamen, Muskatnuss

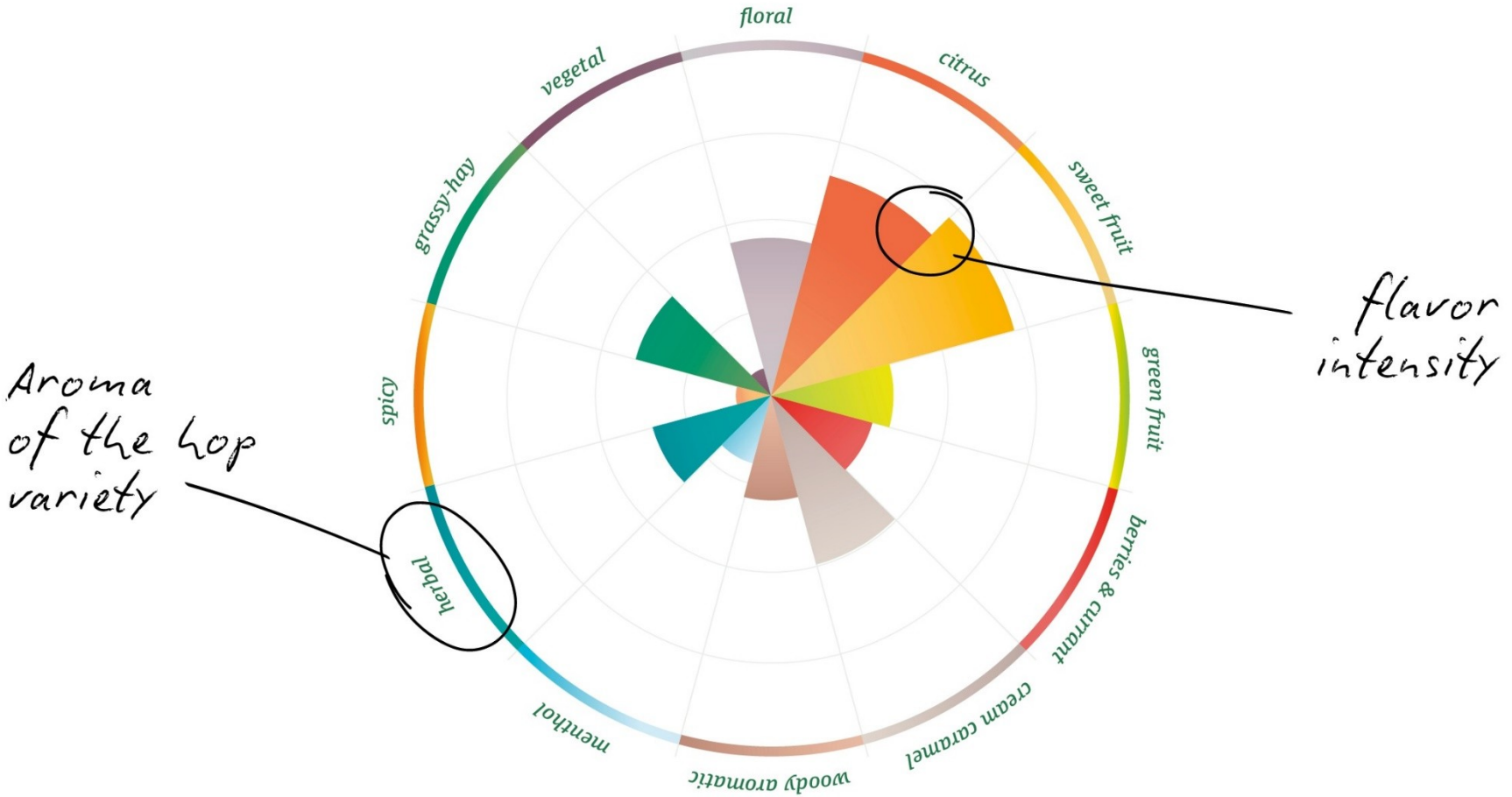
green grassy

Grün grasig, Tomatenblätter, grüne Paprika, frisch geschnittenes Gras, Heu, Brennnessel, Gurke

vegetal

Sellerieknolle, Stangensellerie, Lauch, Zwiebel, Artischocke, Knoblauch, Bärlauch

HOPSESSED®



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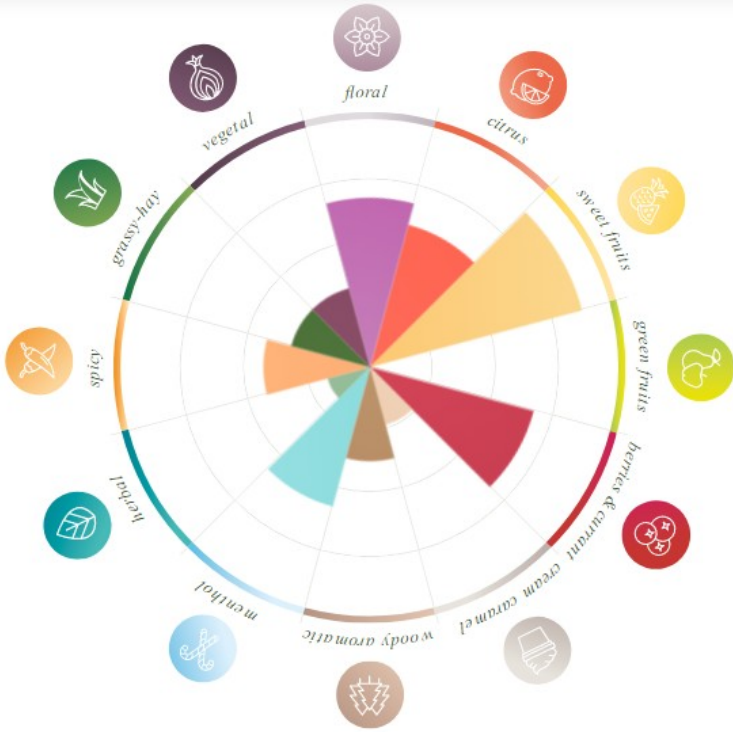
Citra

ANALYZES

CULTIVATION AREA	United States
ALPHA-ACIDS*	11 – 13 %
BETA-ACIDS	3.5 – 4.5 %
TOTAL POLYPHENOLS	4.5 – 5.5 %
TOTAL OIL	2.2 – 2.8 ML/100G
MYRCENE	60 – 65 %
LINALOOL	1 – 2 %

*Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA, Oil composition determined by Gas Chromatography (ASBC Hops-17,EBC 7.1.2)



AROMA PROFILE

Citra is a new special aroma hop variety released by the Hop Breeding Company, having unique and highly favored flavour characteristics. As the name suggest ist flavour descriptors include the ditrus fruits lime and grapefruit, other fruty characters described as goosberry, passion fruit, lychee as well as numerous other tropical fruits. Citra® brand HBC 394 cv. hop variety originated from a cross between Hallertauer Mittelfrueh and a father derived from U.S. Tettnang. It was released in 2008.

KEY FLAVORS

Jasmine
Spicy
Gooseberry
Lychee
Geranium

Menthol

Polaris

herbal

Columbus

spicy

Saazer

Citrus Fruits

Mandarina
Bavaria

Green

Herkules

Vegetal

Summit

Cream Caramel

Triskel

Woody/Aromatic

Relax

Spicy

Taurus

Red Berries

Monroe

Sweet Fruits

Mosaic

Floral

Ella

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Fotos: Matthias Karl

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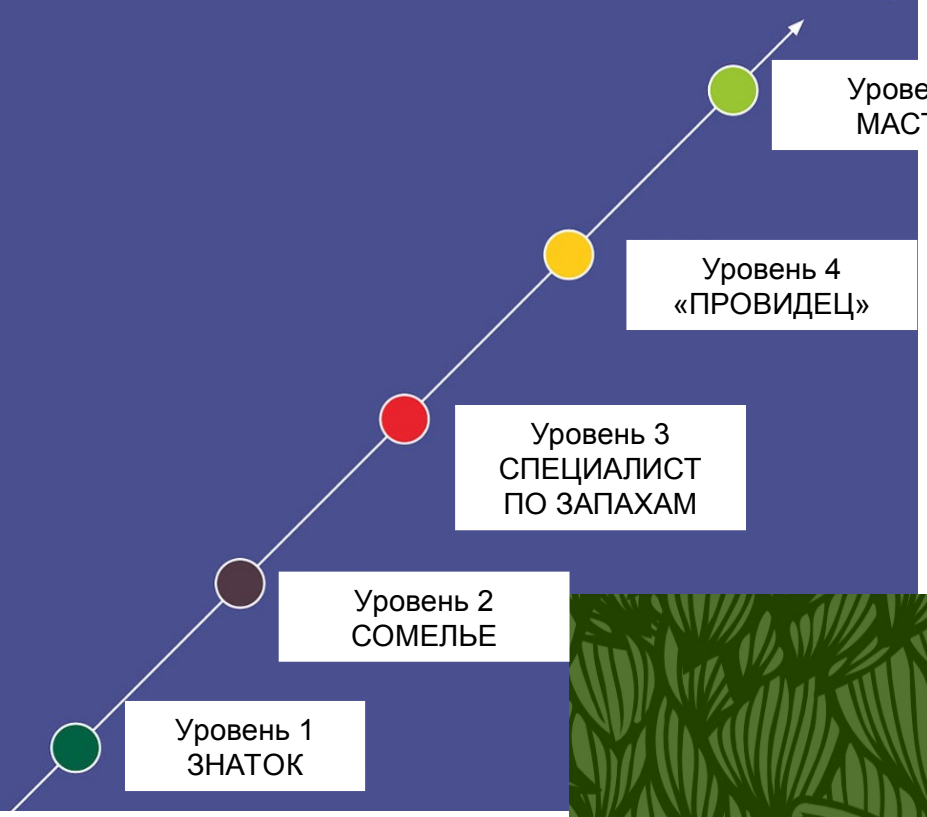

Курс обучения «Специалист в области флейвора хмеля»

Начните уже сегодня осваивать язык органолептической оценки хмеля! Научитесь распознавать и описывать ароматы и сорта хмеля. Это необходимо всем, кто хочет полностью использовать потенциал хмеля для приготовления пива, которым можно наслаждаться.

УРОВЕНЬ

1

ЗНАТОК

Основы органолептической оценки флейвора

Распознавание ароматов – «эффект озарения»

Введение в HOPSESSED – язык органолептической оценки флейвора хмеля

Тренинг: распознавание ароматов, умение различать и описывать сорта хмеля 6 категорий

Теория: связь с аналитикой – чтение и понимание

Непосредственное применение

Ароматические вещества и их свойства

Физиология ощущения аромата и вкуса

Органолептический тест: распознавание ароматов

Практическое занятие: классификация и распознавание сортов хмеля

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