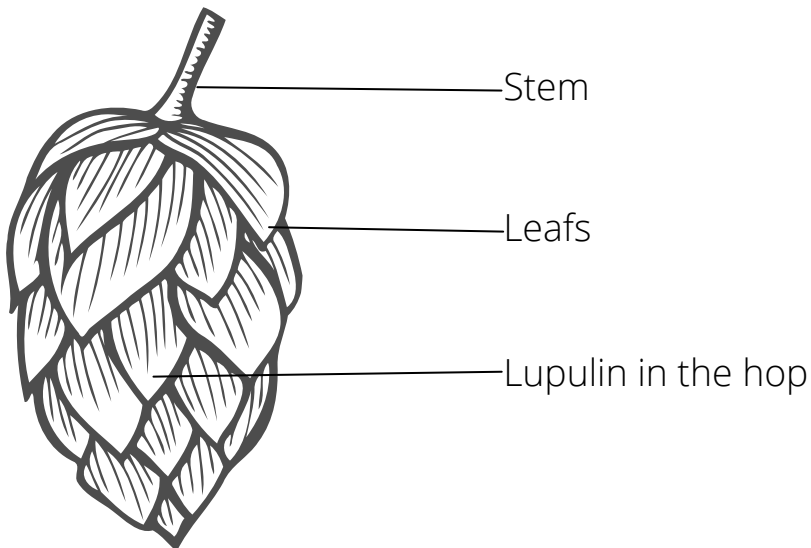


In beer, hops are mainly responsible for the bitterness and refreshing aromas. It also has a positive effect on the shelf life of the beer and foam stability.

Structure Hops cone



10 facts about hops

1. Hops belong to the hemp family.
2. The unfertilized cones of the female plant are used.
3. A distinction is made between bitter hops (for bitterness) and aromatic hops (for unusual aromas).
4. The main countries of cultivation are USA, Germany, Czech Republic and China.
5. Hops grow only between the 35°-55° north and south latitudes.
6. The lupulin in the hop cones is responsible for the aromas and bitterness.
7. The bitterness comes from the alpha acids in the lupulin.
8. Bitterness in beer is measured in IBU (International Bitterness Units).
9. The longer the hops are boiled, the more bitter they become.
10. Most people can no longer perceive more than 100 IBU.