The hops are added to the finished beer wort, giving the beer its unique aroma. Each brewery uses different hops and hop quantities. This is certainly a very decisive factor for the variety of beer.

## Hop Boiling

Hop boiling is primarily about bringing the beer wort to a boil and releasing both aromas and bitterness from the hops. This is done by controlling the aroma by varying the amount of hops and the time when the hops are added to the beer.
During hop boiling, however, other processes also take place that are important for beer production:

- Inactivation of the enzymes
- Sterilization of beer wort
- Boiling out of unwanted aromas

## The unit of measurement: International Bitterness Unit

The longer the hops are cooked during boiling, the more bitter substances they release. This occurs through conversion of the alpha acid of the hops into iso-alpha acid.

Bitterness in beer is measured in **IBU** (International Bitterness Unit).
1 IBU corresponds to 1 mg of iso-alpha acid per liter of beer.
It is quite exciting that people can hardly perceive the increase in bitterness units from about 100 IBU.