

Flavorfile



HOP OIL

The active component in this FlavorActiV™ Beer Flavour Standard is oil derived from *Target* hops

Associated term

- Hoppy

Importance

Key flavour characteristic imparted to some **speciality beers** by deliberate addition of hop oil.

Origins

Essential oil of the **hop** (*Humulus lupulus*) isolated by steam distillation.

Analysis

Difficult to analyse in beer.

Typical concentration in beer

0.05 - 3 mg/l

Approximate flavour threshold

Varies with source, of the order of 0.16 mg/l

Beer Flavour Wheel number

0173

Remarks

Not a reference standard. Recommended for demonstration purposes by the American Society of Brewing Chemists and the European Brewery Convention.

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FlavorActiV™
Beer Flavour
Standards Kit