

# Flavorfile



## KETTLE HOP

The active components in this FlavorActiV™ Beer Flavour Standard are ketones and terpenes derived from the oil of hops

### Associated terms

- Late hop character
- Spicy

### Importance

A desirable character of some pale lager beers.

### Origins

Imparted to beer by the deliberate addition of a portion of the hop grist (usually 'aroma' hops) to the kettle late in the boil. Alternatively, can be added before packaging in the form of an essence.

### Analysis

Difficult to analyse in beer.

### Typical concentration in beer

0.01 - 0.2 mg/l

### Approximate flavour threshold

0.04 mg/l (varies with source)

### Beer Flavour Wheel number

**0171**

### Remarks

Not a reference standard. For demonstration purposes only. This standard is manufactured from a commercial 'late hop' essence.

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**Beer Flavour**  
Standards Kit