

PRICE LIST FOR DRY-HOPPED BEERS IN EUROS (2020)

PHYSICO-CHEMICAL CHARACTERISTICS	
> Density – alcohol (original extract by weight (°P) and by volume (g/100mL), apparent extract (°P), real extract (°P), alcohol by weight (g/100g) and by volume (g/100mL) – Measured with Anton Paar alcolyser beer ME, DMA4500M)	65.4
> pH (method EBC 9.35)	18.6
> Colour (°EBC – spectrophotometric method EBC 9.6)	18.6
SENSORIAL ANALYSIS	
> Descriptive and difference tests made by a trained panel	137.2
BITTERNESS AND BITTER COMPOUNDS	
> Bitterness (°EBU – isooctane extraction – method EBC 9.8)	51.5
> Bitterness and iso- α -acids (mg/L – isooctane extraction, before and after methanol/H ⁺ washing)	82.4
> α -Acids, iso- α -acids, humulinones and hulupones (mg/L – HPLC method)	416
> Reduced iso- α -acids (mg/L – HPLC method)	416
AROMA COMPOUNDS	
> SAFE extraction – GC/MS (e.g.: myrcene, linalool, geraniol, citronellol, α -terpineol, 2-methylbutylisobutyrate...)	832
> Polyfunctional thiols (p-HMB specific extraction and GC-PFPD analysis)	832
> Polyfunctional thiols (p-HMB specific extraction, GC/MS, GC-PFPD and GC-O analyses)	1248
POLYPHENOLS AND PROTEINS	
> Total polyphenols (mg/L – Fe ³⁺ method EBC 9.11)	123.8
> Total flavanoids (mg/L – method EBC 9.12)	123.8
> Anthocyanogens – (mg/L - Rigby method)	136.5
> Tannoids (mg/L of PVP equivalents)	45
> Xanthohumol, Isoxanthohumol and 6- or 8- prenylnaringenin (mg/L – HPLC method)	416
> Flavanoids (mg/L – HPLC – ESI(-) – MS/MS method)	1248
> Resveratrol and other stilbenes (mg/L – HPLC – APCI(+)) – MS/MS method)	1248
> Total nitrogen (mg/L – Kjeldahl method EBC 9.9.1)	47.2
> Sensitive proteins (°EBC – nephelometric method EBC 9.40)	23.6
> Turbidity (°EBC – method EBC 9.29)	23.6
FOAM STABILITY	
> Head retention (sec – Rudin method)	41.3

