



BOHEMIA HOP

## 22<sup>nd</sup> Hop and Beer Conference in ZATEC

### The Application of Czech Hops in the Brewing Industry

**Bohemia Hop (BH)** in cooperation with **the Hop Research Institute (HRI)** in Zatec organized a gathering and educational session focused on the Application of Czech Hops in the Brewing Industry (conference) that took place on March 28, 2019. This event attracted a record-breaking entry. Apart from a traditional program of seminars and beer tasting, almost 120 participants of the conference judged also beer samples of the new beer competition called **Kazbek Cup 2019**.

**Mr. Josef Patzak**, director of the Institute, and **Mr. Zdenek Rosa**, chairman of **Bohemia Hop** and **CHMELARSTVI cooperative**, welcomed all participants and opened the seminar. The program included 4 oral presentations and 4 rounds of beer tasting. The final round was focused on a new and popular style NE IPA.

In the first presentation, **Zdenek Rosa** delivered information about a current state of the Czech hop industry and actual trends worldwide. The second presentation delivered by **Vladimir Nesvadba** (HRI) reported about hop breeding lines and new perspective varieties grown in trial mode. **Jan Podsednik** (BH) showed conversions and relations between hops and beer. At the last presentation, **Ondra Husak** (**Zichovec Brewery**) spoke about a dry-hopping and shared his own experience about equipment used for it.

**The first round of beer testing** was focused on a comparison between two Czech aroma varieties Harmonie and Country.

Beers: 30-32 IBU; Plato 10,6°; Hop addition (boil kettle) 5'+40'+ 75'; boiling 90'

Sample	Alpha acids	Plato	IBU	Points	Ranking
Harmonie	5,3 %	10,6	30	58	1.
Country	2,9 %	10,6	32	51	2.

The significant difference of preference between samples was not recorded despite a difference in alpha acid content.

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A triangle test was prepared **for the second round of testing**. Judges should identify two identical of three undefined samples of beers. Beers were lately hopped either by Saaz or Saaz Late.

Beers: 32 – 36 IBU; 11,6° Plato; Hop addition (boil kettle) 5´Sladek + 40´Sladek + 80´(Saaz/Saaz Late);

Sample	Alpha Acids	Plato	IBU	Points	Ranking
SAAZ	2,2 %	11,8	32		
Saaz Late	1,6 %	11,6	36		

The result was inconclusive. The alpha content of aroma hops used for a late hop addition in a boil kettle is not relevant. This test confirmed similar trials in previous years which have shown that the varieties Saaz and Saaz Late are very close. This trial also proved that fine aroma varieties such Saaz and Saaz Late even with a under-average alpha content contribute very well to the beer character.

In **the third round of testing**, organizers prepared a comparison between hops stored in cold storage and hops stored without cold storage.

Beer: Dry-hopping 2 grams per litre

Sample	Alpha acids.	Plato	IBU	Points	Ranking
Cold storage	5,9 %	12,9	35	177	<b>2.</b>
Without cold storage	2,6 %	12,8	48	274	<b>4.</b>
Cold st. + Dry-hopped	5,9 %	12,9	35	136	<b>1.</b>
Without cold st. + Dry-hop.	2,6 %	12,8	56	272	<b>3.</b>

The result of this test was expected. The storage conditions have a significant influence on a final sensorial perception.

At the close of the seminar, participants could taste New England IPA where the **Kazbek** hops were added to a boil kettle and to a whirlpool. Dry-hopping was provided by a new perspective variety nr. 5540.

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Additional afternoon program and dinner was organized in premises of newly operating Pioneer Brewery, Hop museum, Hop and beer temple, and BarBar restaurant.

Bohemia Hop would like to thank Hop research institute, Zichovec Brewery, Brewery Máša, Žatec brewery, HOLBA brewery, CHMELARSTVI cooperative, Hop museum, Hop and beer temple, MB Catering and others involved in organizing and support of the event!

## Kazbek Cup 2019

**Kazbek Cup** is a new beer competition. The breweries and homebrewers could register samples where at least 50% of **Kazbek hops** was used.

18 samples were registered in a category of bottom fermented beer and 20 samples in a category of top-fermented beer.

The results of Bottom Fermented Beer Category:

1. **HarmoniKa** – Hop research institute & Brewery U Orloje Zatec
2. **12° Kazbek Single Hop** –VOLT Brewery, Jablonec nad Nisou
3. **Rebel Drsoň** – Měšťanský pivovar Havlíčkův Brod a.s.

The results of Top Fermented Beer Category:

1. **ExperimentAle** – Hop research institute & Brewery U Orloje Zatec
2. **Kazbek** – Brewery Trilobit
3. **Kazbek Ale** – Hop research institute Zatec pilot brewery