



JASBC HIGHLIGHT

WHY HUMULINONES ARE KEY BITTER CONSTITUENTS ONLY AFTER DRY HOPPING: COMPARISON WITH OTHER BELGIAN STYLES

A study by researchers in Belgium examined why humulinones are key bitter constituents only after dry-hopping. Although long renowned worldwide for its unique dry-hopped (DH) Trappist beer, Belgium did not develop this process for other brands until the last decade. Twenty-one commercial Belgian dry-hopped beers were investigated and compared with a few other typical Belgian beers whose production involved either late hopping or aged hop addition (Gueuze). Bottle refermentation emerged as an additional critical step of humulinone loss, explaining the low levels found even in some strongly dry-hopped beers.

To read the full report, log into the *Journal* through your member access [here](https://www.asbcnet.org/publications/journal/Pages/jasbcRedirect.aspx) [https://www.asbcnet.org/publications/journal/Pages/jasbcRedirect.aspx] You will be redirected to our new Taylor and Francis Journal website for free access to this paper under "latest articles."

Carlos Silva Ferreira, Eloi Thibault de Chanvalon, Etienne Bodart & Sonia Collin (2018) Why Humulinones are Key Bitter Constituents Only After Dry Hopping: Comparison With Other Belgian Styles, *Journal of the American Society of Brewing Chemists*, published online 29 Oct 2018.