

# ASBC



AMERICAN SOCIETY OF  
BREWING CHEMISTS

**Q&A Session from the June 12, 2019 Webinar**

***Hidden Secrets of the New England IPA***

**Presenter: John Maye, Hopsteiner**

**1. Which hop varieties did you find work best?**

**A: For haze or flavor?**

**2. If you don't have an HPLC, but just a spec, how do you set specs for your hazy beers?**

**A: You need a turbidity meter to measure haze.**

**3. How does the calculated bitterness calculation work? on your slide you are adding .66 X ppm Hum + .1 X ppm AA to the already measured IAA. wouldn't this be higher than the measured IAA?**

**A: Yes, the calculated bitterness is higher than just the IAA concentration. Humulinone and alpha acids add bitterness and are in the beer.**

**4. How the Humulinone is formed during brewing process?**

**A: Generally, humulinones are pre-formed in the hops. The oxidation of alpha acids in beer however could form humulinones.**