

#### Hops 101 by Blake Crosby UVM HOP CONFERENCE 2019



8648 Crosby Road NE | Woodburn, OR 97071 CROSBYHOPS.COM

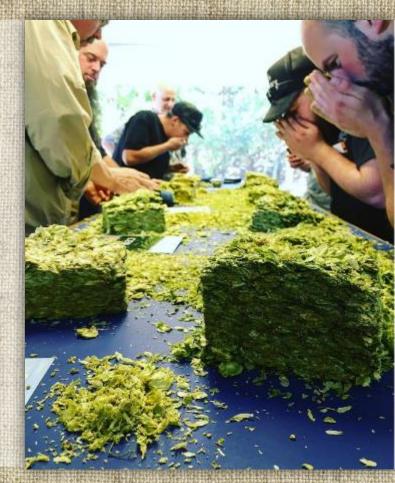


## WHAT WE WILL COVER TODAY

#### BASIC HOP FERTILITY, PRODUCTION

#### HARVESTING, QUALITY, PROCESSING

- Harvest Timing
- Common Cultural Practices
- Pelleting / Packaging Operations
- HOW IS IT OPTIMIZED?
  - Best Practices for Growers / Processors





## **OUR HOP HISTORY**



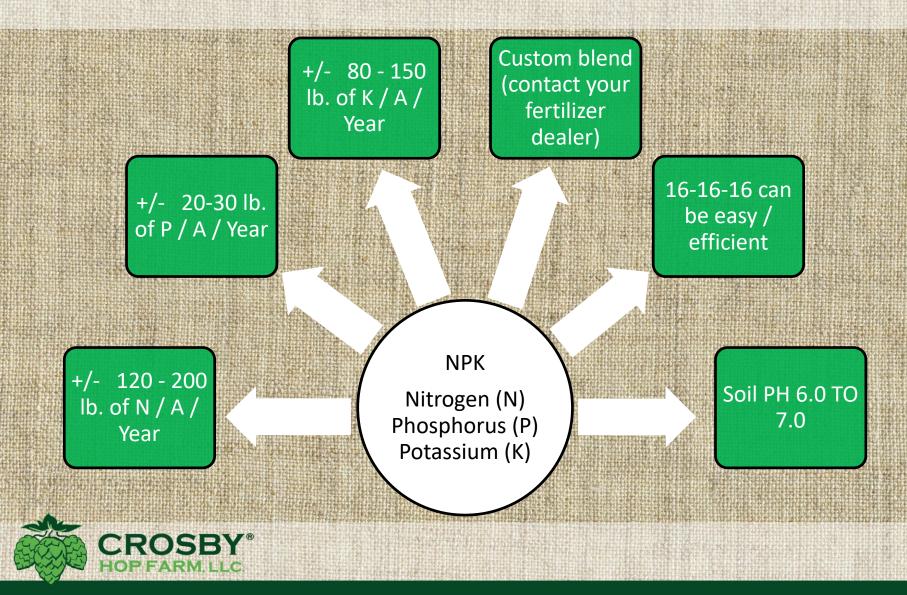


### **OREGON NUGGET**





### **BASIC HOP FERTILITY - KEY NUTRIENTS**



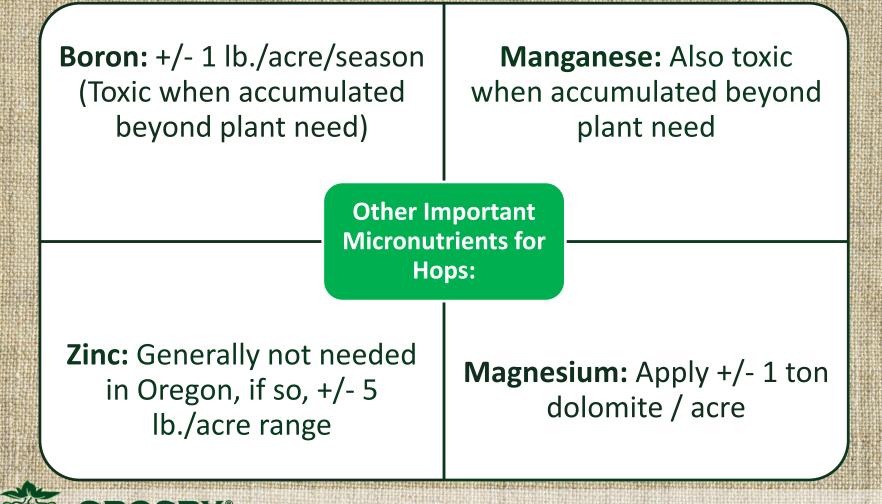
#### **NITROGEN APPLICATIONS / TIMING**

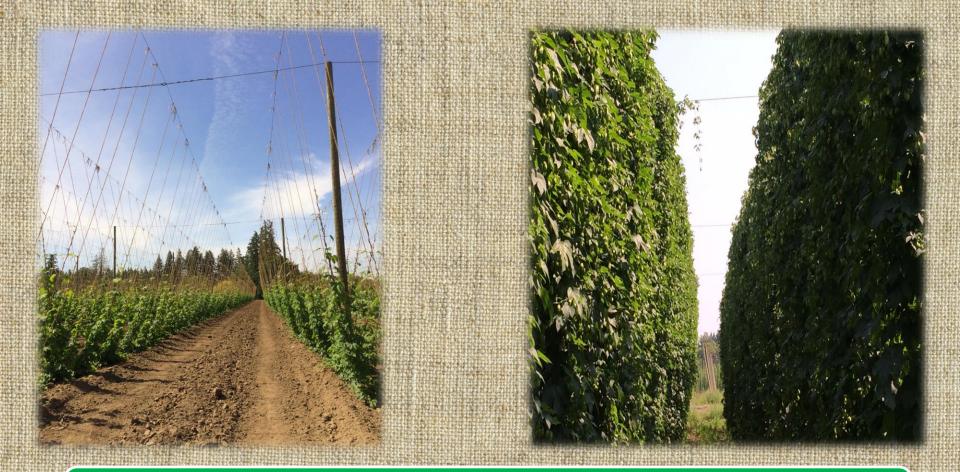
Nitrogen: Key to plant growth but also can have diminishing returns

- +/- 120 to 200 units N / acre / season common in PNW
- Timing is critical and somewhat region dependent
- Too much = excessive foliage, shading, potentially reduced yield
- Application methods vary



### **HOP FERTILITY - MICRONUTRIENTS**





#### Mid Spring (left) Nitrogen requirements are increasingly important

Late Summer (pre-harvest) plant is returning carbohydrates to the crown – harvest timing is key to not starving plant of key carbs for subsequent Spring



## WHAT ARE WE HARVESTING ANYWAY?

#### ALPHA ACID

Still important for many brewers and a force in the market

#### ANTIOXIDANT PROPERTIES

Xanthumol - Health / Wellness Trends

- HOP THIOLS SULFUR COMPOUNDS
- HOP ESSENTIAL OILS

Geraniol Linaloool Farnesene Beta Pinene - list goes on...





https://www.researchgate.net/publication/327704717 Under standing the dry hop aroma of American hop varieties

## HOP FLAVOR AND AROMA IS WHAT CRAFT CARES ABOUT MOST





## GENERAL HARVEST TIMING IMPACT ON AROMA





MID

EARLY – GRASSY

# COMMON CULTURAL PRACTICES (Old School)

- The Calendar (sometimes surprisingly accurate)
- Dry Matter Testing
- Risk Management Harvest Timing
- Farmer Sensory



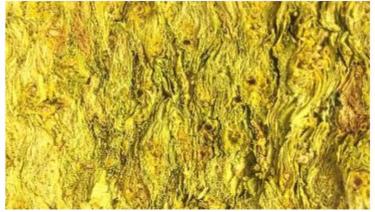


# HARVEST TIMING BEST PRACTICES

- Total Oil
- Brewing Values (esp. HSI)
- Trained Sensory Panel



- Advanced Tools: GCMS, Determining Oil Compounds as Markers for Maturity
- Tracking Customer Preferences /
  Selection Data to Drive Picking Decisions





## **DRYING QUALITY HOPS - KILN**

#### Bed Depth, Airspeed, Temperature, Cooling Time





# **COOLING AND RESTING HOPS**

## **Adequate Equilibrium Period**



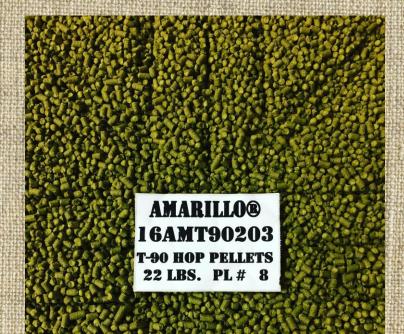


## HANDLING BALED HOPS

- Bale Moisture 8-10% (9-10% is optimum)
- Bale Temperature 70F or ambient
- Chilled bales will manipulate moisture probe
- Grower number / lot code critical for traceability
- Pesticide records and data collection



## **PELLETING BEST PRACTICES**



- Blending Capability
- Cool and managed operating temperature throughout process
- Understanding of die compression ratios
- QC/QA Homogeneity
- ASBC method lab analysis



# PELLET QUALITY

- Food safety / lot coding / traceable to the source process, HACCP
- Foreign material separation / detection (magnets, rock traps)
- Particle size
- Pellet density, operating temps

Cold storage (immediately in / out)





#### **PACKAGING QUALITY**



N2-purged & vacuum-sealed in 5 mil foil barrier bags

We offer 5KG, 10KG, and 20KG foils for Crosby<sup>®</sup> Type 90 Hop Pellets Less than 2.5% residual oxygen



# **ENSURING QUALITY - LABORATORY**

- Alpha Acids
- Beta Acids
- Hop Storage Index (HSI)
- Total Oil by Steam Distillation
- Flavor Chemistry (GC / GCMS)







### **Questions?**

Certified

Corporation



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