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# Fact Sheet

ANALYSIS

## Analysis of hops for use in brewing

### Introduction

Hops are a core component to brewing, being the main contributors to beer bitterness, aroma and flavour. Analytical profiling of hops material gives growers and brewers important information about the composition of the hops, helping to predict the influence of different varieties on their brews. The most beneficial analyses are hops acids, total essential oils and the hops oil profile.

The  **$\alpha$**  and  **$\beta$**  acids are the major contributors to beer bitterness; this analysis can guide the formulation of beer recipes.

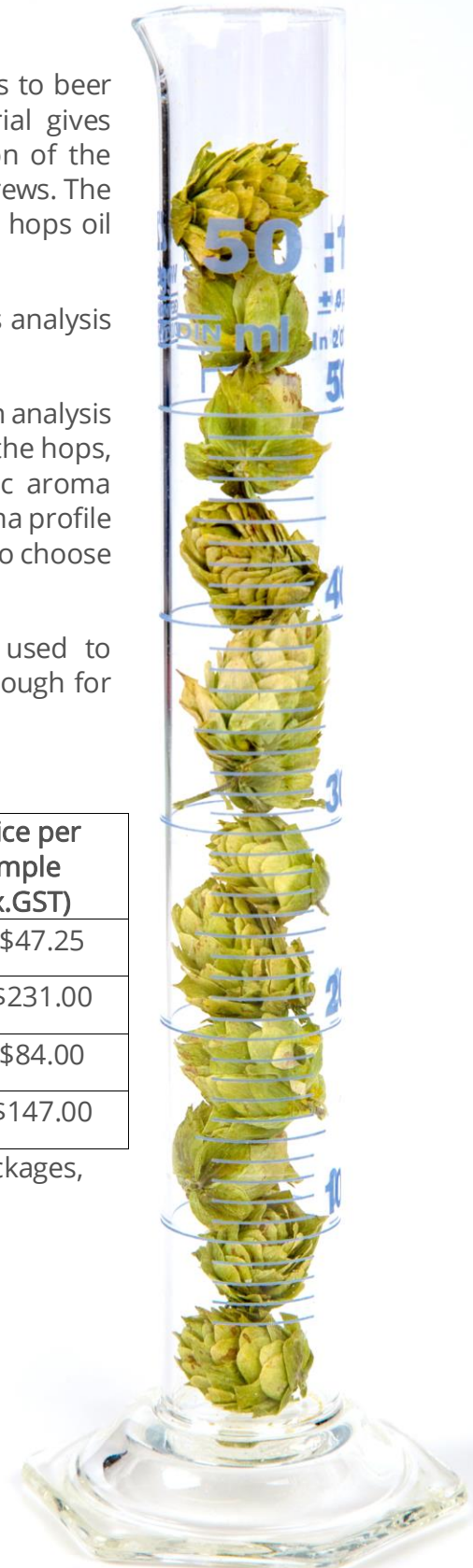
**Essential oils** present in hops contribute to beer flavour and aroma. An analysis of the **total essential oils** indicates the total amount of oil present in the hops, while a hops oil profile details the concentrations of each specific aroma compound in the oil. These analyses provide information on the aroma profile that will be imparted into the beer and give brewers the opportunity to choose hops with the specific characters that they are looking for.

**Moisture content** is also another useful analysis which can be used to determine harvest times and also to ensure hops material is dry enough for shipping and storage.

### What are the costs for hops analysis?

Analysis	Target response time	Amount required	Price per sample (ex.GST)
Moisture content	5 days	30 g	\$47.25
Hops oil profile (by GC)	15 days	200 g	\$231.00
Total essential oils (by distillation)	15 days	200 g	\$84.00
Alpha and beta hops acids (by HPLC)	15 days	40 g	\$147.00

To request a tailored quote for large sample numbers or analysis packages, please contact [commercialservices@awri.com.au](mailto:commercialservices@awri.com.au).





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## How should hops samples be submitted?

Hops samples should preferably be dried to a state suitable for storage. Alternatively, fresh or frozen hops can be sent, packaged with ice to prevent any fungal growth or sample deterioration. Please refer to the following link for information on sample submission requirements for plant material.

[www.awri.com.au/commercial\\_services/analytical\\_services/submission\\_of\\_samples/](http://www.awri.com.au/commercial_services/analytical_services/submission_of_samples/)

## Contact

For further information, please contact:

AWRI Commercial Services

Phone 08 8313 6600 Fax 08 8313 6601

Email [commercialservices@awri.com.au](mailto:commercialservices@awri.com.au)

Website [http://www.awri.com.au/commercial\\_services/](http://www.awri.com.au/commercial_services/)

**Address** Wine Innovation Central Building, Corner of Hartley Grove & Paratoo Rd, Urrbrae (Adelaide), SA 5064