

NITRATES IN HOP CONES AND BEER



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INTRODUCTION

During the last decade a lot of Slovenian hop growers' attention was focused on ecologically balanced production of hops and on introduction of the system of hazard analysis and critical control points (HACCP). One of the most important components in defining critical control points for beer is also the control of plant nutrition. It reflects through the influence of different nutrient levels in the quality of beers as the final product. The contents of nutrients in hop cones can vary a lot. Different quantities of added nitrogen fertilizers can result in higher or lower concentrations of tannins in the beer.

The accumulation of nitrates in hop cones is the result of nitrogen overuse. The content of nitrates can be influenced by nitrogen fertilization. It means an adequate quantity and form of nitrogen fertilizer as also an optimal time and the way of application [Majer, 1994]. The overuse of nitrates in hop cones also influences the quantity of nitrates in beer which must be higher than drinking water [Gmelin, 1993; Majer 1989; Böse 1976].

METHODS

In our research the influence of different quantities of nitrogen (0, 50, 100, 150, 200, 250, 300, 350, 400, 450, 500 and 600 mg of nitrogen /ha) on the quantity of nitro esters in cens and in beer was investigated. For the experiment the cones of Slovenian hop cultivars Števnski golding and Aurora were used. The nitrogen was added in three equal portions in the last portion of cones in the modified Jensen's method. The dried hops and lake water were

In the stage of technological maturity the water content with gravimetric method, the content of alpha acids with conductometric method (Analytika-EB2, 19.67) and the content of extract with HPLC method (Dionex, Bio-Rad, et al. 1999) were analyzed.

For beer making the wort from industrial production with 12% of extract was used. In the wort the analysis of nitrate content with liquid chromatography (HPLC) with UV-VIS detector by 205 nm was made (Kočík et al., 1996). Hopping lasted 50 minutes. The quantity of hop which was added to wort was calculated on condition 100 mg of alpha acids per one liter of beer.

$$\text{quantity of hop (kg/hl)} = \frac{\text{hopping wort (hl)} \times 100 \text{ mg/l alpha acids}}{\% \text{ alpha acids in air dry hop}}$$

In the hopping wort the analysis of nitrate content was made by the same method as in the wort 15.

A real input of nitrates in hopping wort was calculated by standard formula (Hojs and Hojs Product, 1997):

real input (mg/l) = total content of nitrates in hopping wort
- content of nitrates in diluted wort

The fermentation of hopping wort lasted 7 days under the procedure of classical bottom fermentation. After that the brewinging still for 14 days. In the beer the analysis of nitrate content was made and real (so me method as in the hopping wort) and theoretical input of nitrates with hop cones were calculated by standard formula (Hops and Hops Product 1937).

theoretical input (mg/l) = $\frac{\text{quantity of hop (kg/ha)} \times \text{content of nitrates}}{\text{in hop cones (\%)}} \times 100$

RESULTS

Table 1: Nitrates content at hop cones, wort, hopping wort and beer in dependence from the quantity of nitrogen (cultivar Saazenski golding) (Quantity of nitrogen

Batch no. of selected samples	Relative mass loss in oven (mg/g)	Relative mass loss in water (mg/g)	Relative mass loss in trapping water (mg/g)	Final result in trapping water (mg/g)	Relative mass loss in water (mg/g)	Final result in water (mg/g)	Final result in oven (mg/g)	Final result in trapping water (mg/g)
0	76	5.0	22.1	19.1	2.6	17.6	1.9	19.0
50	88.5	4.9	30.0	25.2	3.3	28.6	1.9	19.0
100	115.5	5.3	38.9	35.6	2.6	22.7	2.6	26.2
150	118.5	6.7	43.0	36.3	3.7	32.9	3.2	35.2
200	130.2	4.3	45.4	41.1	3.8	34.5	3.4	34.4
250	135.1	6.3	48.6	38.7	3.7	32.8	3.2	32.6
300	132.1	4.9	42.4	37.5	4.7	42.6	3.4	34.7
350	137.4	4.3	46.2	41.3	4.4	40.1	3.8	33.6
400	141.9	5.3	53.6	92.5	3.8	55.8	3.4	55.4
450	141.4	6.3	45.0	36.7	4.0	36.7	3.4	35.4
500	146.7	3.0	45.5	43.9	4.7	44.9	3.8	39.8
600	142.8	6.7	48.5	41.8	4.2	40.8	4.0	40.1
700	130.0	4.9	44.0	39.3	4.0	35.5	3.2	32.7

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Table 2: Nitrates content in hop cones, wort, hopping wort and beer in dependence from the quantity of nitrogen in culture (Ammol).

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CONCLUSIONS

We found out that the content of nitrates in cones from nonfertilized trials was lower than in cones from fertilized trials. The average content of nitrates in the cones from nonfertilized trials of Savinskog breeding was only 76 mg/100 g of drycone, but the average in the cones from fertilized trials was 1300 mg/100 g of drycone. The cones of nonfertilized Aurora had an average of 491 mg/100 g of drycone and the cones from fertilized Aurora had about 1400 mg/100 g of drycone. The content of nitrates in cones was mostly increased with higher portion of nitrogen. The differences are statistically significant.

The influence of nitrogen fertilization on nitrate content in beer is more difficult to evaluate because the content of nitrates in beer is the total sum of nitrates contributed by water (water, malt and hops). The real input of nitrogen in beer was lower by hopping with cones from conventional trials in comparison to fertilized trials (by Savink) (dealing in average for 50 % and for 38 %). In most trials, higher portion of nitrogen is increased nitrate content in beer. Different portions of nitrogen and different contents of nitrate content in beer has been observed in trials conducted by Czech authors. By Savink (dealing in average for 50 %), the difference between trials was significant ($p < 0.05$) in dependence on the content of nitrates in beer.

LITERATURE