Hop Storage

# xBmt #1: Old vs New Hops (good storage)

* 2004 crop vs. 2014 crop of Willamette Hops in a Blonde Ale recipe
* WLP 029 used to ferment beer @ 66dF
* ~20 IBUs Magnum FWH, Willamette: 14g @ 2, 50g @ flameout
* Both hops samples stored under good conditions (sealed bag in freezer)
* 21 tasters (11 req’d for statistical significance), 5 correctly identified the different beer
* Preferences were mixed among those who identified correct beer
* Generalizable across all hops varieties?

<http://brulosophy.com/2015/09/28/the-impact-of-age-hops-exbeeriment-results/>

# xBmt #2: Old vs New Hops (poor storage)

* 2005 crop vs. 2014 crop of Simcoe hops in Pale Ale recipe
	+ Old crop lost vacuum seal during shipping
* WLP 090 was yeast of choice @ 65-68 dF
* ~60 IBUs, all Simcoe added throughout boil, plus dry hop
* 15 tasters, 13 correctly identified different beer
* All 13 preferred the new hop beer
* Old hop beer described as “horrendous, to the point that the experimenter felt bad serving it to the tasters”.
* Speculation that beta acids in the hops oxidized, creating a harsher bitterness.

<http://brulosophy.com/2016/07/25/the-impact-of-age-on-hops-pt-2-simcoe-exbeeriment-results/>

<https://www.sorbentsystems.com/sinbosealer.html>