Hops: Harvesting and Processing

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Hop Production Stages

• Stages of Growth
  – Dormancy
  – Spring regrowth
  – Vegetative growth
  – Reproductive growth
  – Preparation for dormancy

• Each stage requires its own unique management regime

Source: Jason Perrault, Perrault Farms
Preparation for Dormancy (September)

In the Field

• Harvest!!!!!
• Vines cut (bottom then top)
• Laid down into trailer
• Taken to picking machine
• Cones dried for 8-12 hours (10% moisture) under 140°F
• Dried cones cooled 12-24 hours
• Cold storage

Source: Jason Perrault, Perrault Farms
• Pelletizing

http://www.makepellets.ca/Hophead%202-1.jpg
Packaging

N Flush
Vacuum seal
O2 and light proof packaging material
Cold Storage

- For AB-This freezer keeps the hops stored within at a constant 18-26 degrees Fahrenheit at a 70% relative humidity.

http://www.fwwarehouse.com/divisions/5/cold-storage.html
The effects of storage temperature on the chemical composition of hop pellets

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Fig. 5. The effect of 6 months storage on essential oil of hop pellets. BG, Brewers Gold; EA, Efes Aroma; G, Galena; NB, Northern Brewer; S, Saaz; a, Initial; b, 3°C storage; c, Room temperature storage.

Fig. 1. The effect of 6 months storage on alpha-acids of hop pellets. BG, Brewers Gold; EA, Efes Aroma; G, Galena; NB, Northern Brewer; S, Saaz; a, Initial; b, 3°C storage; c, Room temperature storage.
WOLF Hopfenpflückmaschine WHE 513