Alpha Acids in Hops

Scan	Sensor Number
green bullet 2	6130007

Model: Alpha Acids in Hops, version e5ce7fa9c7dc4b9dbdf76eb76754ceae

Total Alpha = 13.7%

Alpha Acids in Hop Pellets

This demonstrates a regression model that measures the total percentage of alpha acids in hop pellets, using near-infrared (NIR) spectroscopy (900nm-1700nm). The following hop samples were used to train the model.

Variety	Batch Number	Total Alpha Acids
Chinook (NZ)	5096-01	10.5%
Pacifica	6168-02	5.7%
Dr. Rudi	3279-01	13.3%
Kohatu	4156-06	8.5%
Fuggle NZ	4105-03	6.4%
Wai-iti	5098-04	2.3%
Taiheke (Cascade)	(not available)	7.9%
Pacific Gem	(not available)	15.6%
Nelson Sauvin	(not available)	11.8%
NZ Golding	(not available)	3.9%
Southern Cross	4190-01	13.4%
Sticklebract	2224-02	11.2%

Methodology

Vacuum-sealed hop pellets were supplied by New Zealand Hops Ltd. These hop pellets were briefly ground in a coffee grinder to reconvert them to powdered form, and approximately 2.5gm of the hop powder was placed in a 22mm glass vial and scanned through the base of the vial. The vial was manually shaken after each scan to ensure that a representative selection of spectra were gathered from each sample.Training spectra were taken in batches of 20, using the Sagitto iOS app.

Disclaimer

The models used to create this prediction have been built by Sagitto Ltd using its best endeavours. As new data becomes available, new model versions may be created to improve model accuracy, and therefore results with future models may differ from those made with the current models. While Sagitto Ltd and the model owner have used their best endeavours to provide accurate predictions, neither Sagitto Ltd nor the model owner provide any guarantee of their accuracy. Sagitto Ltd and the model owner accept no liability for decisions made as a consequence of using the predictions from these models. The authenticity of this report can be verified by scanning the QR code.

Print date/time: 18/10/2016, 10:59:09 AM