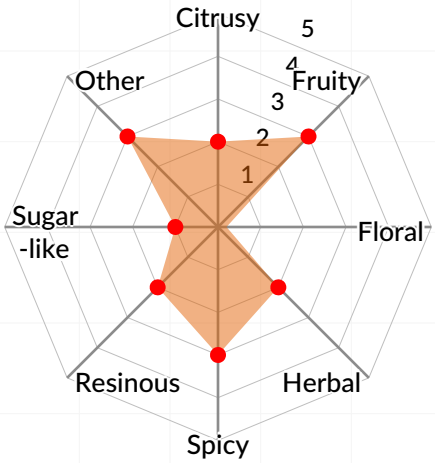
Hopsteiner HALLERTAU BLANC

AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

white wine, coffee, cassis, gooseberry

GENETIC ORIGIN

Cascade x Huell male

HOP ALTERNATIVES

BREWHOUSE

Nelson Sauvin

DRY HOPPING

Nelson Sauvin

AGRONOMIC ASPECTS

GROWING	
Maturity	Late
Main Growing Country	Germany
Acreage (ha)	150
RESISTANCE AGAINST DISEASES	
Wilt diseases	Tolerant
Downy mildew	Resistant
Powdery mildew	Resistant
Aphid	Tolerant

CHEMICAL INGREDIENTS

BITTER COMPONENTS	
Alpha-Acid %	9.0 - 12.0
Beta-Acid %	4.0 - 6.0
Co-Humulone % rel.	22 - 26
Hard Resins : Alpha-Acid	0.20 - 0.30
POLYPHENOLES	
Total Polyphenoles	> 5.8
Xanthohumol (EBC 7.7)	0.2 - 0.4
AROMA COMPONENTS	
Total Oils (ml/100g)	0.8 - 1.5
Beta-Caryophyllene: Humulene	0.70 - 2.00
Farnesene % of total Oil	0.00 - 3.50
Linalool % of total Oil	0.2 - 0.5
Linalool: Alpha-Acid	0.02 - 0.04

HOPS HOTLINE
800.339.8710

Last Changed: 01/09/2020