



HALLERTAU BLANC

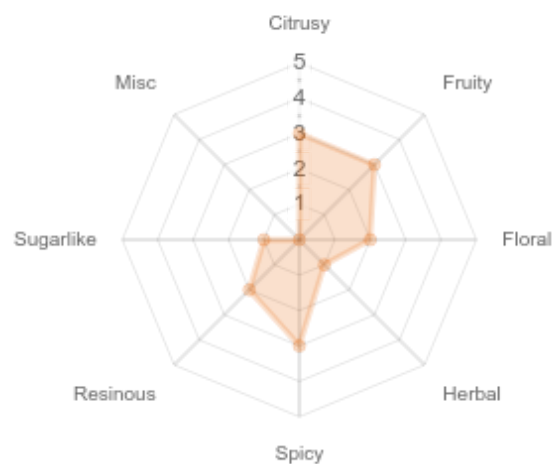
Fruity

Citrusy

Spicy

Genetic Origin: Cascade x Huell male

AROMA EVALUATION



Rated by the smell of raw hops on a 0 - 5 scale

AROMA DESCRIPTION

White wine, coffee, cassis, gooseberry

AGRONOMIC ASPECTS

GROWING

Maturity	late
Acreage (ha)	150
Main growing country	Germany

RESISTANCE

AGAINST DISEASES

Wilt disease	tolerant
Downey mildew	resistant
Powdery mildew	resistant
Aphid	tolerant

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	9.0 - 12.0
Beta acids %	4.0 - 6.0
Co-humulone % rel.	22 - 26

POLYPHENOLS

Total polyphenols %	5.8
Xanthohumol %	0.2 - 0.4

AROMA COMPONENTS

Total oil (ml/100g)	0.8 - 1.5
Farnesene % rel. of total oil	0.00 - 3.50
Linalool % rel. of total oil	0.2 - 0.5

SUBSTITUTES

BREWHOUSE

Nelson Sauvin

DRY HOPPING

Nelson Sauvin