



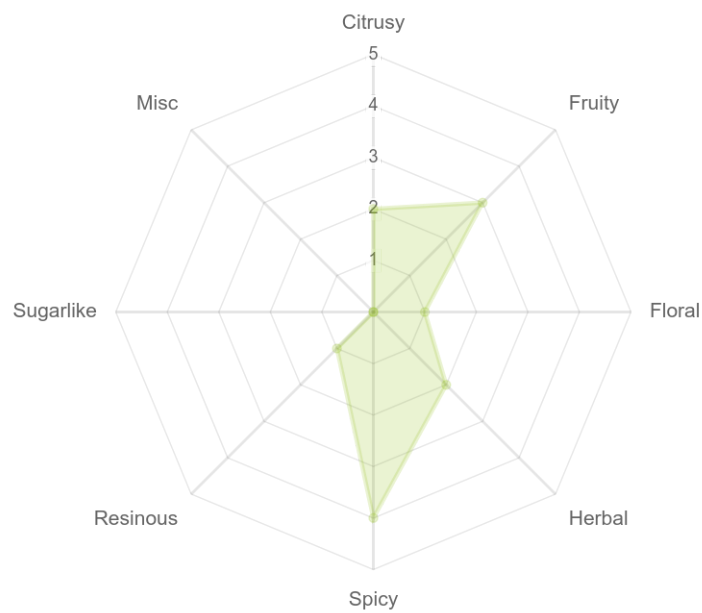
## HALLERTAUER MAGNUM

Spicy

Fruity

**Genetic Origin:** A Galena cross (751513M) originating in Germany, released in 1993.

### AROMA EVALUATION



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

### AROMA DESCRIPTION

Pepper, fruity, apple

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ ha)	1700 - 2100
Maturity	late
Acreage (ha)	2200
Main growing country	Germany

### RESISTANCE AGAINST DISEASES

Wilt disease	resistant
Downey mildew	resistant
Powdery mildew	susceptible
Aphid	susceptible

## INGREDIENTS

### BITTER COMPONENTS

Alpha acids %	11.0 - 16.0
Beta acids %	5.0 - 7.0
Co-humulone % rel.	21 - 29

### POLYPHENOLS

Total polyphenols %	2.6
Xanthohumol %	0.4 - 0.5

### AROMA COMPONENTS

Total oil (ml/100g)	1.9 - 2.8
Farnesene % rel. of total oil	0.00 - 1.00
Linalool % rel. of total oil	0.2 - 0.3

## SUBSTITUTES

Bitter hops

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