



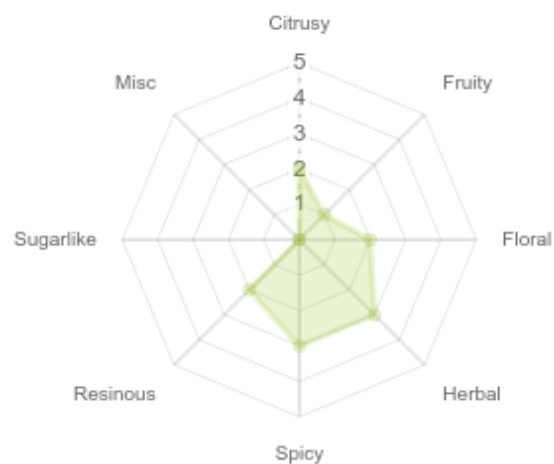
SPALTER SELECT

Spicy

Herbal

Genetic Origin: A cross from 76/18/80 and 71/16/7, released in 1993.

AROMA EVALUATION



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

AROMA DESCRIPTION

Spicy, floral notes, grassy notes

AGRONOMIC ASPECTS

GROWING

Yield (kg/ ha)	1750 - 2000
Maturity	mid early to late
Acreage (ha)	533
Main growing country	Germany

RESISTANCE

AGAINST DISEASES

Wilt disease	resistant
Downey mildew	resistant
Powdery mildew	tolerant
Aphid	resistant

INGREDIENTS

BITTER

COMPONENTS

Alpha acids %	3.0 - 6.5
Beta acids %	2.5 - 5.0
Co-humulone % rel.	21 - 27

AROMA

COMPONENTS

Total oil (ml/100g)	0.5 - 0.9
Farnesene % rel. of total oil	1.0 - 1.5
Linalool % rel. of total oil	1.0 - 1.5

POLYPHENOLS

Total polyphenols %	4.9
Xanthohumol %	0.3 - 0.5

SUBSTITUTES

BREWHOUSE

Hallertauer Tradition Styrian Golding
(Celeia) Saphir

Steiner Hops Ltd.
Normandy, England
Email: enquiries(at)hopsteiner.co.uk

DRY HOPPING

Perle Hallertauer Tradition Styrian
Golding (Celeia)

Steiner Hops (Zhuhai) Co., Ltd.
Zhuhai, China
Email: info(at)hopsteiner.com.cn