



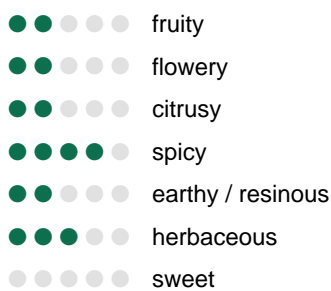
HALLERTAUER MITTELFRÜH

Traditional aroma variety, that allows a typical hoppy beer character. The aroma spectrum is known as a spicy hop aroma that identifies a slight pepper flavour.

Aroma classification

Aroma specification:

Hop Spicy, Grassy, Tea, Citrusy



Description, Cultivation & Yield

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|-------------------------------|--|
| Genetic Origin: | Germany, origin bred from old Hallertauer regional variety's |
| Weight (kg/ha): | 1.050 – 1.300 |
| Classification: | Aroma |
| Maturity: | early |
| Country of Plantation: | Germany |
| Plantation area (ha): | 730 |
| Welt: | Vulnerable |
| Primary downy Dew: | Vulnerable |
| Powdery Mildew: | Tolerant |
| Aphid: | Vulnerable |
| Brewhouse: | Hallertauer Tradition |
| Kalthopfung: | Saphir |

Facts & Figures

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|---|-------------|
| Alpha-Acid %: | 3,0 – 5,5 |
| Beta-Acids %: | 3 – 5 |
| Co-Humulone % rel.: | 18 – 28 |
| Total Oil (ml/100g): | 0,7 – 1,3 |
| Resins : Alpha-Acid: | 1,16 |
| Xantholhumol (EBC 7.7): | 0,2 - 0,3 |
| Beta-Caryophyllen: Humulen: | 0,29 - 0,30 |
| Farnesen % the total oil amount: | 0,29 – 0,30 |
| Linalool % the total oil amount: | 0,7 – 1,1 |
| Linalool: Alpha-Acid: | 0,20 – 0,23 |