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NORTHERN BREWER

Bittersorte mit ausgeglichenem nicht zu starkem Aroma. Die Biere erhalten einen würzigen, leicht holzigen, pfefferartigen Charakter wobei die Qualität der Bittere eher dominant ist.

Aroma classification

Aroma specification:
Grassy, Spicy, Lime, Pine, Mint

- fruity
- flowery
- citrusy
- spicy
- earthy / resinous
- herbaceous
- sweet

Description, Cultivation & Yield

Genetic Origin:	Crossing between Cantabury Golding and „OB21 (= Male seeds of the variety Brewers Gold)
Weight (kg/ha):	1.400 – 1.650
Classification:	Multiple Use Hop
Maturity:	early to middle
Country of Plantation:	Germany
Plantation area (ha):	300
Welt:	Resistant
Primary downy Dew:	Vunerable
Powdery Mildew:	Vunerable
Aphid:	Vunerable
Brewhouse:	Perle, Aurora
Kalthopfung:	Perle, Aurora

Facts & Figures

Alpha-Acid %:	6,0 – 10,0
Beta-Acids %:	3 – 5
Co-Humulone % rel.:	27 – 32
Total Oil (ml/100g):	1,0 – 1,6
Resins : Alpha-Acid:	1,14
Xantholhumol (EBC 7.7):	0,5 - 0,7
Beta-Caryophyllen: Humulen:	0,30 - 0,40
Farnesen % the total oil amount:	0,30 – 0,40
Linalool % the total oil amount:	0,3 – 0,8
Linalool: Alpha-Acid:	0,05 – 0,08