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SANTIAM

A relatively mild bitterness is characterised in this variety and reminds one of a strong pepper and herbaceous in connection with a slight bloomy aroma.

Aroma classification

Aroma specification:
Spicy, Herbal, Flowery

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

Description, Cultivation & Yield

Genetic Origin:	A cross breed bwteen 1/3 German Tettnanger, 1/3 Hallertauer Mittelfrüh from a selected breeding station.
Weight (kg/ha):	1.600 – 2.000
Classification:	Aroma
Maturity:	early to middle
Country of Plantation:	USA
Plantation area (ha):	0
Welt:	–
Primary downy Dew:	Tolerant
Powdery Mildew:	Vunerable
Aphid:	–
Brewhouse:	–
Kalthopfung:	–

Facts & Figures

Alpha-Acid %:	5,5 – 7,0
Beta-Acids %:	7 – 8,5
Co-Humulone % rel.:	20 – 22
Total Oil (ml/100g):	1,3 – 1,7
Resins : Alpha-Acid:	–
Xantholhumol (EBC 7.7):	0
Beta-Caryophyllen: Humulen:	0,29
Farnesen % the total oil amount:	<1
Linalool % the total oil amount:	
Linalool: Alpha-Acid:	0 – 0