



Hallertau Blanc

Germany
Aroma Hop

Hallertau Blanc is a new German variety with a bouquet of tropical fruits, stone fruits and grapefruit. The variety was bred at Hüll, released 2012 and is one of the varieties which have been bred and commercialized in response to demand from the craft beer industry's desire for bold tastes and differentiating flavors.

Pedigree	Daughter of Cascade
Aroma	Tropical fruit and grapefruit
Alpha Acids*	9.0 - 12.0 %
Beta Acids	4.5 - 5.5 %
Cohumulone	22-26 % of alpha acids
Total Oil	1.5 ml/100g
Myrcene	70 % of total oil
Humulene	0 - 3 % of total oil
Caryophyllene	0 - 2 % of total oil
Farnesene	< 1 % of total oil

* Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA