



Opal

Germany
Aroma Hop

Opal is a German hop developed at the Hüll Research Center. The hop exhibits excellent aroma characteristics combined with a respectable alpha acid level. Opal has a sweet spice, slightly peppery aroma and flavor combined with a light, clean citrus-fruit aroma.

Pedigree	Daughter of Hallertau Gold
Aroma	Spice, pepper, citrus
Alpha Acids*	5.0 - 8.0 %
Beta Acids	3.5 - 5.5 %
Cohumulone	13 - 17 % of alpha acids
Total Oil	0.8 - 1.3 ml/100g
Myrcene	20 - 45 % of total oil
Humulene	30 - 50 % of total oil
Caryophyllene	8 - 15 % of total oil
Farnesene	< 1 % of total oil
Storage Stability	Good

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