



## AROMA PROFILE

TALUS™ delivers big aromas of pink grapefruit, citrus rinds, dried roses, pine resin, tropical fruits and sage. These unique and impactful aromas remain throughout the brewing process.

### PEDIGREE

TALUS™ is a daughter of SABRO® HBC 438 c.v. and the result of open pollination.

<b>Alpha Acids*</b>	8.1 – 9.5%
<b>Beta Acids</b>	8.3 – 10.2%
<b>Total Oil</b>	2.0 – 2.7 ml/100g

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

### RECOMMENDED BEER STYLES

Wheat Ale, Golden Ale, American style lagers, Pale Ales, India Pale Lager (IPL), India Pale Ale (IPA), Session IPA, New England IPA, Imperial IPA.

### TOTAL OIL COMPOSITION

<b>Myrcene</b>	40 – 50%
<b>Humulene</b>	16 – 21%
<b>Caryophyllene</b>	9 – 13%
<b>Geraniol</b>	1 – 3%
<b>Farnesene</b>	0 – 1%
<b>Linalool</b>	0 – 1%
<b>Cohum (%)</b>	34 – 39%
<b>HSI (post Kiln)</b>	0.198 – 0.229

Oil composition determined by Gas Chromatography (ASBC Hops-17, EBC 7.1.2)

### KEY FLAVORS



Pink Grapefruit



Dried Roses



Pine, Resin

## TALUS™ BEER VS. HOP ATTRIBUTES



The beer was a Pale Ale style beer dry hopped with 1.5 lb/bbl of TALUS™ pellets. Samples were evaluated by the HAAS trained panel, and scored on a scale of 0 to 10.