



## AROMA PROFILE

This is a classic German land-race variety with fine aroma and average bitter content. Because of its high susceptibility to wilt, Hallertau Mittelfrüh had suffered from a dramatic decrease in cultivation in the 1990s, but with an increasing demand and availability of virus-free plant material, Hallertau Mittelfrüh is again a popular variety.

### PEDIGREE

Land variety.

### RECOMMENDED BEER STYLES

Lager, pilsner, hoppy styles.

### KEY FLAVORS



Sage,  
Rosemary



Lavender



Pine, Cedar

<b>Alpha Acids*</b>	3 – 5.5%
<b>Beta Acids</b>	3 – 5%
<b>Total Oil</b>	0.7 – 1.3 ml/100g

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

### TOTAL OIL COMPOSITION

<b>Myrcene</b>	20 – 28%
<b>Humulene</b>	45 – 55.2%
<b>Caryophyllene</b>	10 – 15%
<b>Linalool</b>	0.7 – 1.1%
<b>Cohum</b>	18 – 28%
<b>HSI</b>	0.285

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