



Tettnanger

Germany
Aroma Hop

The Tettnanger variety is a traditional and indigenous hop from the Saaz group which is mainly cultivated around Tettnanger on Lake Constance Germany. The unique combination of the favorable climate at Lake Constance and sandy clay soils from the Ice-age produces a very fine aroma. This variety has a good tolerance to plant diseases. Tettnanger is widely used in lager beer styles.

Pedigree	Traditional German landrace variety
Aroma	Mild and pleasant; slightly spicy
Alpha Acids*	2.5 - 5.5 %
Beta Acids	3.0 - 5.0 %
Cohumulone	22 - 28 % of alpha acids
Total Oil	0.5 - 0.9 ml/100g
Myrcene	20 - 35 % of total oil
Humulene	22 - 32 % of total oil
Caryophyllene	6 - 11 % of total oil
Farnesene	16 - 24 % of total oil
Storage Stability	Poor

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