CRYSTAL

BREWING QUALITY
Aroma hop. Very popular in the craft-brewing industry. Viewed as the most pungent of the new triploid Hallertau family of hops. Used in IPA, strong American and Belgian Ales.

ORIGIN / HISTORY
USA origin. A triploid variety developed from the German Hallertau aroma hop variety with primary contributions from Cascade, Brewer’s Gold and Early Green. Released in 1993 to the hop industry.

AGRONOMICS
Tolerant to downy mildew, with good pickability of a small cone. Maturity: Medium-late.

ACID COMPONENTS
- Alpha Acids: 2.5 – 6% w/w
- Beta Acids: 4 – 7% w/w
- Cohumulone: 19 – 26% of alpha acids

OIL COMPONENTS
- Total Oil: 0.8 – 1.8 mls/100 grams
- Caryophyllene: 7% of whole oil
- Farnesene: <1% of whole oil
- Humulene: 26% of whole oil
- Myrcene: 47% of whole oil

Possible Substitutions: Mounthood, Liberty, Hallertauer Mittelfruh, Strisselspalt