



Belgian Malts that Make Your Beer So Special

HALLERTAU MITTELFRUH

BREWING QUALITY

Hallertau Mittelfrüh is part of the Hallertau family of hops. It is used in all traditional German beers (German Pilsner, German Style Lagers). Hallertau Mittelfrüh has rose in popularity in the brewing world, and is known for its mildly spicy aroma and character. Hallertau Mittelfrüh has a traditional European aroma with a pleasant herbal, grassy and floral aroma associated with all Noble Hops.



ORIGIN / HISTORY

German origin. Hallertau Mittelfrüh is an aroma hops variety, produced largely in the Bavarian region of southern Germany.

AGRONOMICS

Hallertau Mittelfrüh is susceptible to diseases like: German Wilt, Downy Mildew, Powdery Mildew and Verticillium Wilt. The susceptibility is the main reason for its decline in popularity over the past 50 years.

ACID COMPONENTS

Alpha Acids	4 – 6% w/w
Beta Acids	3 – 5% w/w
Cohumulone	18 – 28% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.7 – 1.3 mls/100 grams
Caryophyllene	10 - 15% of whole oil
Farnesene	<1% of whole oil
Humulene	45 - 55% of whole oil
Myrcene	20 - 28% of whole oil

Type Leaf Hops



Possible Substitutions: Hersbrucker



Castle Malting - True Brewers know why!