HALLERTAU MITTELFRUH ORGANIC

BREWING QUALITY

Old traditional Hallertau variety, very fine aroma hop. Used in all traditional German beers.





ORIGIN / HISTORY

A landrace variety originating in Germany.

AGRONOMICS

Very low resistance to wilt; average resistance to peronospora and to mildew.

ACID COMPONENTS

Alpha Acids 3 - 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!