



Belgian Malts that Make Your Beer So Special

ORGANIC TRADITION

BREWING QUALITY

Aroma hop. Characterized by its fine aroma and average bitter content. Floral, Grassy, Herbal.
Origin country: Germany, Poland.



ORIGIN / HISTORY

Hallertau Tradition is of close descent to Hallertau Mittelfruh, bred for its resistance to diseases. It was released by Huell in 1993

AGRONOMICS

An early to mid-season hop producing tight cone structures of medium size, usually producing good yields that often remain stable. Tolerant to downy mildew and Verticillium wilt.

ACID COMPONENTS

Alpha Acids 4 – 8 % w/w
Beta Acids 3 – 6 % w/w
Cohumulone 24 - 30% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 0.5 – 2.0 ml/100 g
Myrcene 17-32% of whole oil
Humulene 35-55% of whole oil
Farnesene <1% of whole oil

Type Leaf Hops



Possible Substitutions: Liberty, Mittlefruh

Castle Malting - True Brewers know why!