HALLERTAUER MITTELFRÜH

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

ORIGIN / HISTORY
German origin. Hallertauer Mittelfrüh is an aroma hops variety, produced largely in the Bavarian region of southern Germany.

AGRONOMICS
Hallertauer 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

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

Possible Substitutions: Hersbrucker

Castle Malting - True Brewers know why!

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