HALLERTAUER 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

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!