SAAZ

BREWING QUALITY
The classical “noble” aroma hop with long and strong traditions. Saaz hops have long been established as a high quality European aroma variety. Is used in Pilsner, Lagers, Belgian-Style Ales, Lambic, sometimes Bitter.

ORIGIN / HISTORY
Czech origin. Czech aroma landrace variety selected in the area of the same name.

AGRONOMICS
Saaz hops are a low yielding high quality aroma variety. Good resistance to wilt; average resistance to perlonspora and powdery mildew.

ACID COMPONENTS
Alpha Acids 2 – 5% w/w
Beta Acids 2 – 6% w/w
Cohumulone 23 - 26% of alpha acids

OIL COMPONENTS
Total Oil 0.4 – 0.8 mls/100 grams
Farnesene 14 - 20% of whole oil
Humulene 15 - 30% of whole oil
Myrcene 25 - 40% of whole oil

Possible Substitutions: Tettnang, Lubelski, Sterling

Castle Malting - True Brewers know why!