SAAZ

BREWING QUALITY
The classical “noble” aroma hop with long and strong traditions. Associated with the renowned Pilsner lager. Is used in Pilsner, Lagers, Belgian-Style Ales, Lambic, sometimes Bitter.

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

AGRONOMICS
Good resistance to wilt; average resistance to perenospora and powdery mildew.

ACID COMPONENTS
- Alpha Acids: 2 – 5% w/w
- Beta Acids: 3 – 4.5% w/w
- Cohumulone: 24 - 28% of alpha acids

OIL COMPONENTS
- Total Oil: 0.4 – 0.7 mls/100 grams
- Caryophyllene: 10 - 12% of whole oil
- Farnesene: 11 - 15% of whole oil
- Humulene: 40 - 45% of whole oil
- Myrcene: 20 - 25% of whole oil

Possible Substitutions: Tettnang, Lubelski

Castle Malting - True Brewers know why!