

BarthHaas Hallertau Blanc

Germany



DESCRIPTION

This variety was bred at Huell and was released 2012. It is one of the varieties which were bred in response to demand from the craft beer industry and its desire for bold tastes and differentiating flavours. It offers a bouquet of white muscatel and also mango, gooseberry and grapefruit aroma notes.

KEY FLAVORS

Lemon grass

Cassis

Elderflower

Grapefruit

Grapes

ANCESTRY

Daughter of Cascade

ANALYSES

CULTIVATION AREA	Germany
ALPHA-ACIDS*	9 - 11 %
BETA-ACIDS	4 - 7 %
TOTAL POLYPHENOLS	3 - 5.9 %
TOTAL OIL	1.5 - 1.8 ML/100G

*Alpha acids are determined by conductometric titration (EBC 7.4) in Europe, by spectrophotometry (ASBC Hops-6) in the USA. Oil composition is determined by gas chromatography (ASBC Hops-17, EBC 7.12).

AROMA PROFILE

