BarthHaas Hallertauer Mittelfrüher

Germany



DESCRIPTION

Hallertauer Mittelfrueh is a very popular variety with a fine aroma and average bitter acid content. Because of its high susceptibility to wilt, this variety suffered from a dramatic decrease in cultivation for some time. However, due to increasing demand and the availability of virus-free plant material in the early 2000s, Hallertauer Mittelfrueh experienced a comeback.

KEY FLAVORS



ANCESTRY

Land Variety

ANALYSES

CULTIVATION AREA	Germany
ALPHA-ACIDS*	3 - 5.5 %
BETA-ACIDS	3 - 5 %
TOTAL POLYPHENOLS	4 - 5 %
TOTAL OIL	0.7 - 1.3 ML/100G
MYRCENE	20 - 28 %
LINALOOL	0.7 - 1.1 %

^{*}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

