

BarthHaas Tettnang Tettnanger

Germany



DESCRIPTION

A traditional indigenous variety from the Saaz group which is mainly cultivated around Tettnang on Lake Constance. The unique combination of the favorable climate at Lake Constance and sandy clay soils from the Ice Age produces a very fine aroma. This variety has a good tolerance to plant diseases. Widely used in Lager styles, particularly modern Helles and Light lagers and well suited to Wit and Weisse style wheat beers, Saison's and light, spicy cask Ales. May be an interesting addition to Old Ale or Barley Wine or spiced Stouts.

KEY FLAVORS

Floral

Bergamot

Lily of the Valley

Cognac

Chocolate

ANCESTRY

Land variety

ANALYSES

CULTIVATION AREA	Germany
ALPHA-ACIDS*	2.5 - 5.5 %
BETA-ACIDS	3 - 5 %
TOTAL POLYPHENOLS	5 - 6 %
TOTAL OIL	0.5 - 0.9 ML/100G
MYRCENE	20 - 35 %
LINALOOL	0.4 - 0.9 %

*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

