

# Magnum

Magnum is fast becoming a brewing favourite in Europe and towards being one of the most widely grown high alpha varieties in the US. Used predominately as a base bittering hop it features an exceptional growth rate, yield and superlative storage stability and is said to result in squeaky clean bitterness and subtle citrus-like flavours.

Originally created at the German Hop Institute in Hull, Magnum was released to the brewing world in 1980 and has since been recognized as being most suited to pale ales and lagers where a clean bitterness is desired. It is the result of a cross between Galena and an unnamed German male variety.

## Also Known As

---

## Group

---

## Origin

Germany

---

## Primary Use

Bittering

---

## Height

Tall

---

## Supply Restrictions

None

---

## Key Flavours



Clean bitterness, subtle citrus flavours, aroma descriptors that include apple and pepper

---

## Beer Styles Guide

Ale & Lager.

## Growing Information

Season Maturity	Late
Ease of Harvest	Difficult
Yield	1340 - 1700 kg/hectare
Wilt Resistance	Tolerant
Powdery Mildew Resistance	-
Downy Mildew Resistance	-
Hop Mosaic Resistance	-

## Virus Information

Arabis Mosaic Virus	Negative (2015)
Prunus necrotic ringspot virus	Negative (2015)
Hop Stunt Viroid	Negative (2015)
Hop Mosaic Virus	-
Hop Latent Viroid	Positive (2015)

## Brewing Values

Alpha Acid	11 - 16%
Beta Acid	4.5 - 7%
Alpha - Beta Ratio	3:1
Hop Storage Index	18% (Excellent)
Co-Humulone	21 - 29%
Total Oils	1.6 - 2.6 mL/100g
Myrcene	30 - 45%
Humulene	30 - 45%
Caryophyllene	8 - 12%
Farnesene	0 - 1%

## Health Grade

