

HALLERTAU BLANC

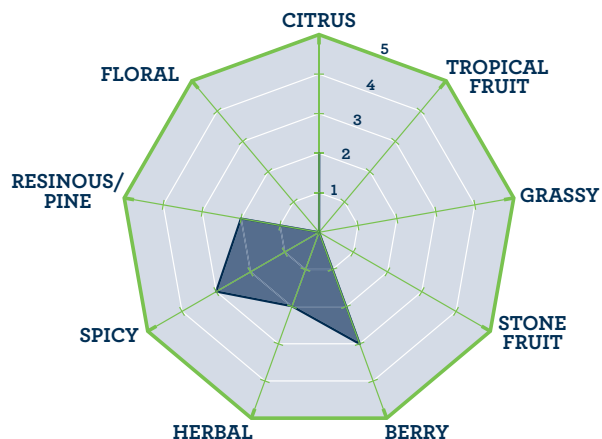
German



Origin: Germany. A daughter of Cascade released in 2012 and bred specifically to answer the needs of American craft beer styles.

Usage: Aroma. Particularly whirlpool and dry hopping to take full advantage of the very high myrcene fraction. With its pronounced tropical profile, Hallertau Blanc has strong affinity for many of the same styles as southern hemisphere hops: IPA, Belgian ales, wheat beer, and Brettanomyces fermentations.

Aroma & Flavor Characteristics: Moderate to strong featuring pineapple, gooseberry, white grape, fresh lemon grass stalk, and passion fruit. Reminiscent of many recent Southern Hemisphere varieties, but with a cleaner, less “dank” profile.



SENSORY HIGHLIGHTS

Passion fruit
Tropical
Lemongrass



BREWING VALUES

Alpha Acid Range: 9.0 - 11.0%
Beta Acid Range: 4.0 - 7.0%
Co-Humulone as % of alpha: 28 - 35
Total oils mL/100 gr.: 1.2 - 2.2

OIL FRACTIONS

Myrcene: 50 - 75%
Humulene: 1 - 3%
Caryophyllene: 1 - 2%
Farnesene: <1%
Linalool: 0.1-0.5%



AGRONOMIC DATA

Maturity: Late
Yield: 1,000 - 1,400 lbs/acre

