

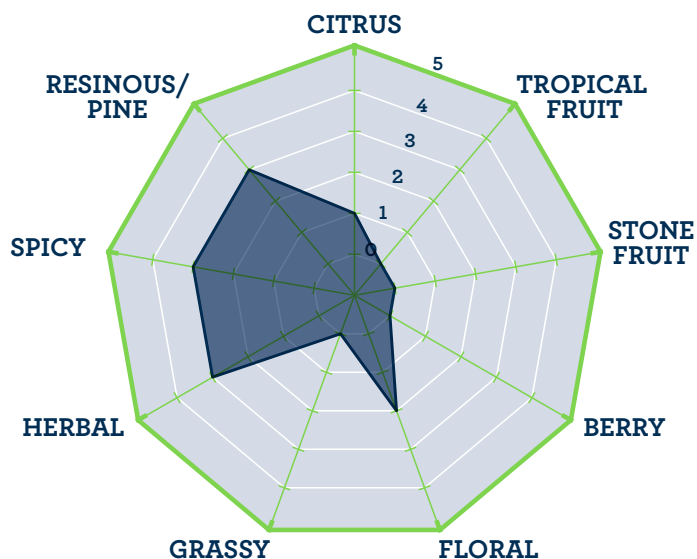
TETTNANG

German



Origin: Germany. The major landrace variety in the region of the same name in far southern Germany, Tettninger has common ancestry with Saaz but a unique profile due to its provenance. It is a classic European noble hop.

Usage: Aroma. Tettninger's complex and delicate flavors make it ideal for traditional German lagers, particularly Bavarian styles, Weissbiers, and German or Belgian ales.




Aroma & Flavor Characteristics: Shifting and evolving mix of floral, fruity, herbal and spicy - fresh herbs, grass, dried flowers, citrus peel, black tea. Can have a bit more intensity than Hallertau but with as much balance.




SENSORY HIGHLIGHTS

Floral
Fruity
Herbal
Spicy



BREWING VALUES

Alpha Acid Range: 2.5 - 5.5%
Beta Acid Range: 3.0 - 5.0%
Co-Humulone as % of alpha: 22 - 28
Total oils mL/100 gr.: 0.5 - 0.9



OIL FRACTIONS

Myrcene: 20 - 35%
Humulene: 20 - 30%
Caryophyllene: 6 - 12%
Farnesene: 15 - 25%
Linalool: 0.5 - 1.0%

