



Special flavour hops

*Hallertau
Blanc*



Bitter Substances

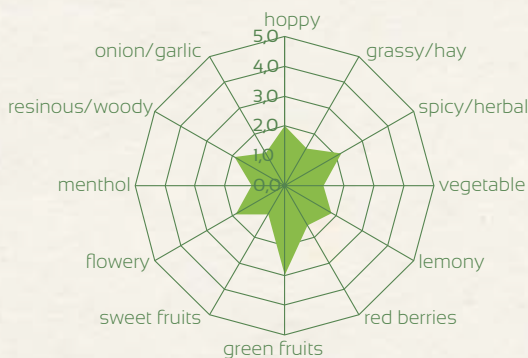
α -acids (EBC 7.4)	8,5
β : α (EBC 7.7)	0,6
cohumulone (EBC 7.7)	24

Polyphenols

polyphenols (EBC 7.14)	5,4
polyphenols: α	0,6
xanthohumol (EBC 7.7)	0,38
xanthohumol : α	0,045

Aroma Substances

Total oil (EBC 7.10)	1,1
β -caryophyllene:humulene	1,00
farnesene (EBC 7.12)	< 0,5
linalool (EBC 7.12; mg/100g)	5
linalool: α	0,6



Aromatic impressions of the raw hops:

Incredible, but true. In the flowery and fruity Hallertau Blanc, one can recognise elements of mango, passion fruit, grapefruit, gooseberry and pineapple.

Aroma in the beer

Beer can be so fine. With Hallertau Blanc, the brewers have created an extraordinary speciality. Green fruits, mango and gooseberry, in harmony with the bouquet of a fresh white wine, turn every time you enjoy beer into a magical, special moment.