



Bitter hops

*Hallertauer
Magnum*



Bitter Substances

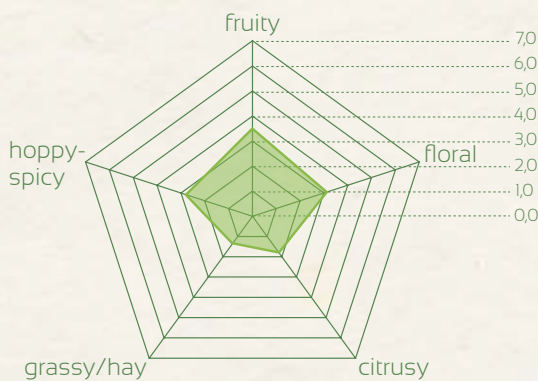
α -acids (EBC 7.4)	13,9
β : α (EBC 7.7)	0,5
cohumulone (EBC 7.7)	27

Polyphenols

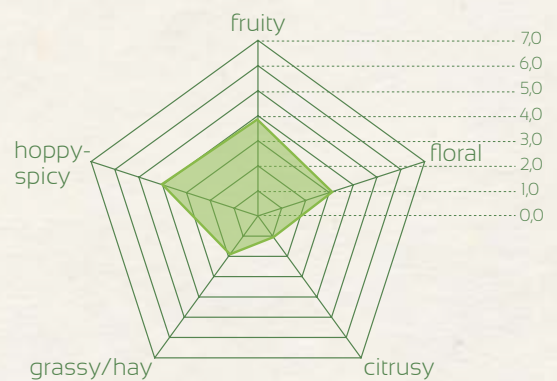
polyphenols (EBC 7.14)	2,6
polyphenols: α	0,2
xanthohumol (EBC 7.7)	0,47
xanthohumol : α	0,034

Aroma Substances

Total oil (EBC 7.10)	2,4
β -caryophyllene:humulene	0,28
farnesene (EBC 7.12)	< 0,5
linalool (EBC 7.12; mg/100g)	8
linalool: α	0,6



Aromatic impressions of the raw hops



Aroma in the beer

Beer brewed with the variety Hallertauer Magnum features a harmonious bitterness of medium intensity. Its subtle aroma tends towards flowery and fruity notes in terms of smell; in terms of taste it also has hoppy notes.