



Bitter hops

*Hallertauer
Merkur*



Bitter Substances

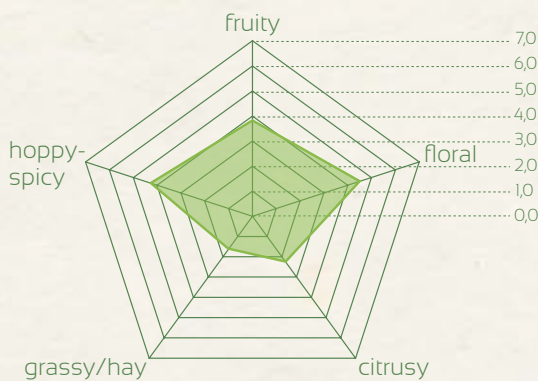
α -acids (EBC 7.4)	13,3
β : α (EBC 7.7)	0,5
cohumulone (EBC 7.7)	20

Polyphenols

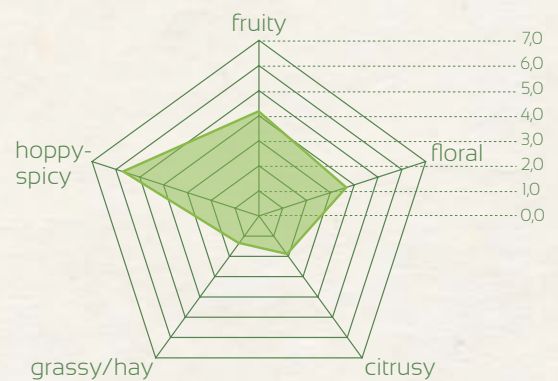
polyphenols (EBC 7.14)	4,2
polyphenols: α	0,3
xanthohumol (EBC 7.7)	0,37
xanthohumol : α	0,028

Aroma Substances

Total oil (EBC 7.10)	2,2
β -caryophyllene:humulene	0,29
farnesene (EBC 7.12)	< 0,5
linalool (EBC 7.12; mg/100g)	13
linalool: α	1,0



Aromatic impressions of the raw hops



Aroma in the beer

The variety Hallertauer Merkur gives beer a harmonious bitterness with medium intensity. Flowery and hoppy, but also fruity notes emerge in terms of smell. The hoppy note dominates slightly in terms of taste.