



Very fine aroma hops

*Hallertauer
Mittelfrüher*



Bitter Substances

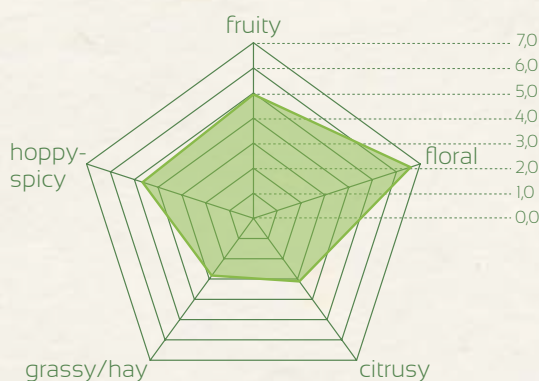
α -acids (EBC 7.4)	4,1
β : α (EBC 7.7)	1,3
cohumulone (EBC 7.7)	21

Polyphenols

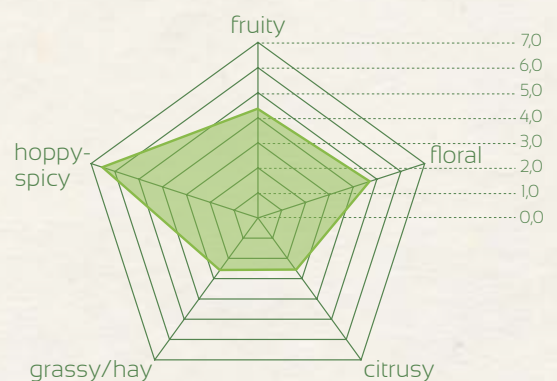
polyphenols (EBC 7.14)	4,6
polyphenols: α	1,1
xanthohumol (EBC 7.7)	0,27
xanthohumol : α	0,066

Aroma Substances

Total oil (EBC 7.10)	0,85
β -caryophyllene:humulene	0,29
farnesene (EBC 7.12)	< 3
linalool (EBC 7.12; mg/100g)	6
linalool: α	1,5



Aromatic impressions of the raw hops



Aroma in the beer

The variety Hallertauer Mittelfrüher stands out in beer due to an intensive, pleasantly harmonious bitterness. In terms of smell it has a clearly flowery and also a fruity-hoppy aroma, whereas the hoppy note dominates more in terms of taste.