



Fine aroma hops

*Hallertauer
Tradition*



Bitter Substances

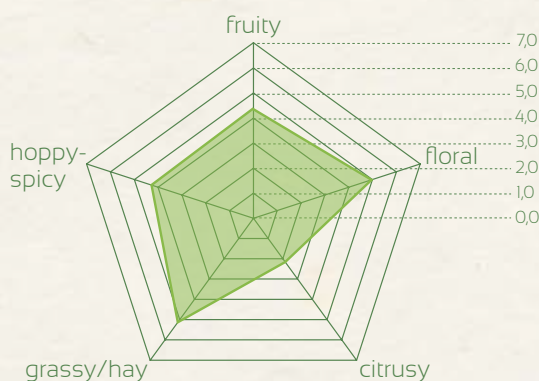
α -acids (EBC 7.4)	6,2
β : α (EBC 7.7)	0,8
cohumulone (EBC 7.7)	26

Polyphenols

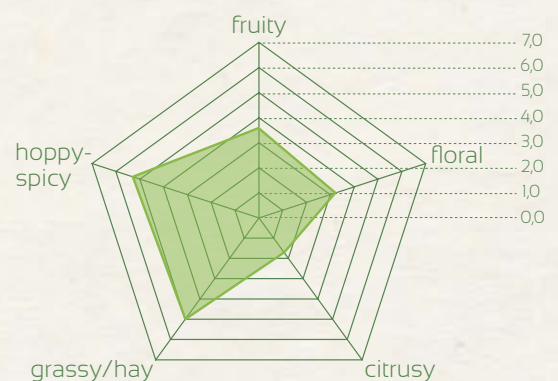
polyphenols (EBC 7.14)	4,3
polyphenols: α	0,7
xanthohumol (EBC 7.7)	0,41
xanthohumol : α	0,066

Aroma Substances

Total oil (EBC 7.10)	0,7
β -caryophyllene:humulene	0,28
farnesene (EBC 7.12)	< 0,5
linalool (EBC 7.12; mg/100g)	7
linalool: α	1,1



Aromatic impressions of the raw hops



Aroma in the beer

The variety Hallertauer Tradition gives beer an intensive, harmonious bitterness. The aroma is characterised by flowery and herbal impressions in terms of smell. In addition to the herbal notes, the hoppy taste impression is also featured in the taste.