



Special flavour hops

Huell Melon



Bitter Substances

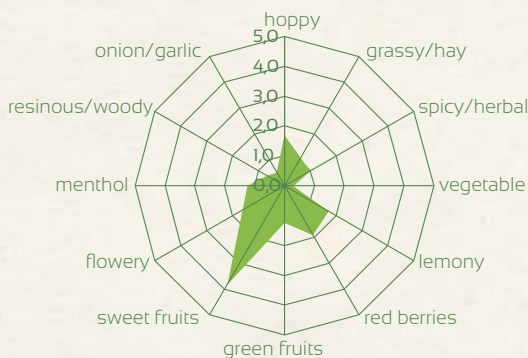
α -acids (EBC 7.4)	5,8
β : α (EBC 7.7)	1,4
cohumulone (EBC 7.7)	29

Polyphenols

polyphenols (EBC 7.14)	3,9
polyphenols: α	0,7
xanthohumol (EBC 7.7)	0,56
xanthohumol : α	0,097

Aroma Substances

Total oil (EBC 7.10)	1,1
β -caryophyllene:humulene	1,20
farnesene (EBC 7.12)	< 10
linalool (EBC 7.12; mg/100g)	3
linalool: α	0,5



Aromatic impressions of the raw hops:

Fruity sweet aromas of honeydew melon, apricot and strawberries characterise the flavour impression of Huell Melon.

Aroma in the beer

Huell achieves a balance between typical hop notes and sweet impressions of honeydew melon, apricot, strawberries and a hint of flowery characteristics. This hop invites one to experiment.