



# Bitter hops

*Nugget*



### Bitter Substances

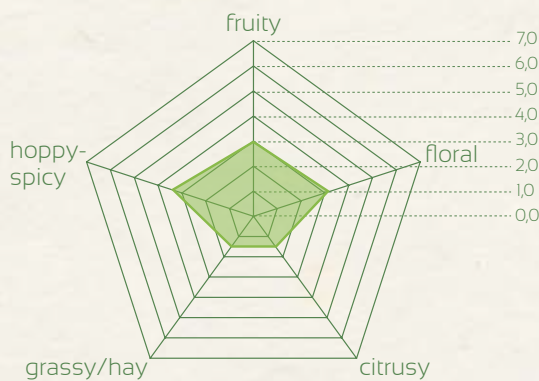
$\alpha$ -acids (EBC 7.4)	11,3
$\beta$ : $\alpha$ (EBC 7.7)	0,4
cohumulone (EBC 7.7)	29

### Polyphenols

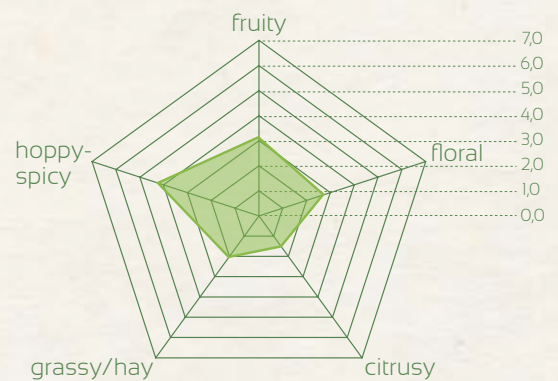
polyphenols (EBC 7.14)	3,4
polyphenols: $\alpha$	0,3
xanthohumol (EBC 7.7)	0,68
xanthohumol : $\alpha$	0,060

### Aroma Substances

Total oil (EBC 7.10)	1,7
$\beta$ -caryophyllene:humulene	0,47
farnesene (EBC 7.12)	< 0,5
linalool (EBC 7.12; mg/100g)	10
linalool: $\alpha$	0,9



Aromatic impressions of the raw hops



Aroma in the beer

Strong but harmonious beer bitterness can be achieved with the variety Nugget. The aroma tends more strongly towards hoppy, but also flowery and fruity notes.