



# Fine aroma hops

*Opal*



## Bitter Substances

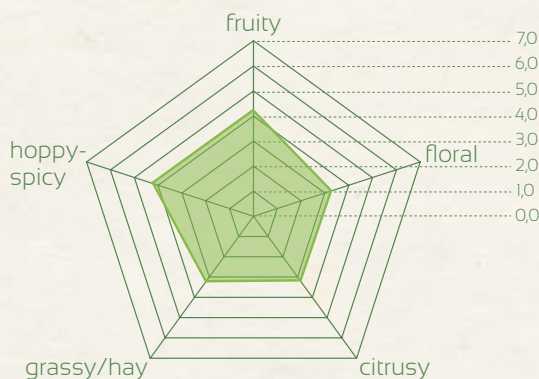
$\alpha$ -acids (EBC 7.4)	7,9
$\beta$ : $\alpha$ (EBC 7.7)	0,8
cohumulone (EBC 7.7)	15

## Polyphenols

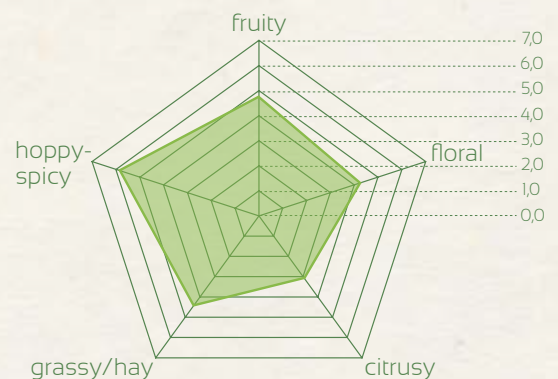
polyphenols (EBC 7.14)	3,7
polyphenols: $\alpha$	0,5
xanthohumol (EBC 7.7)	0,41
xanthohumol : $\alpha$	0,051

## Aroma Substances

Total oil (EBC 7.10)	0,95
$\beta$ -caryophyllene:humulene	0,34
farnesene (EBC 7.12)	< 3
linalool (EBC 7.12; mg/100g)	11
linalool: $\alpha$	1,4



Aromatic impressions of the raw hops



Aroma in the beer

The bitterness of beers brewed with the variety Opal is not too strong, with pronounced harmoniousness. A virtually consistent development of all aroma impressions arises in terms of smell, whereas the citrusy note is expressed somewhat weaker in the taste.