

Saphir

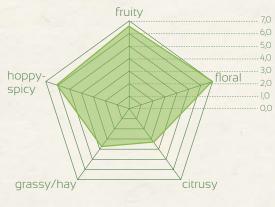


Bitter Substances

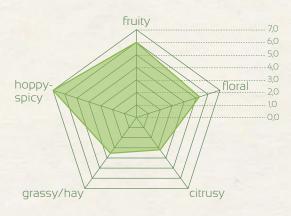
α-acids (EBC 7.4)	4,1
β:α (EBC 7.7)	1,9
cohumulone (EBC 7.7)	15
Polyphenols	
polyphenols (EBC 7.14)	4,5
polyphenols:α	1,1
xanthohumol (EBC 7.7)	0,37
xanthohumol : α	0,090
Aroma Substances	
Total oil (EBC 7.10)	1,1
β-caryophyllene:humulene	0,43
farnesene (EBC 7.12)	< 0,5

linalool (EBC 7.12; mg/100g)

linalool: α







Aroma in the beer

A pronounced harmonious bitterness of medium intensity distinguishes beers of the variety Saphir. The distinct aroma is defined by flowery and fruity notes in terms of smell and also by hoppy notes in terms of taste.





10

2,4