



Fine aroma hops

Smaragd



Bitter Substances

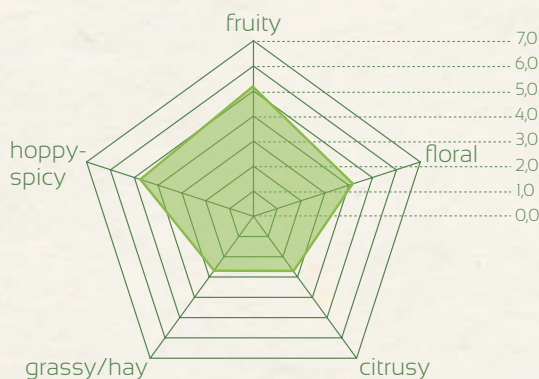
α -acids (EBC 7.4)	5,9
β : α (EBC 7.7)	0,9
cohumulone (EBC 7.7)	15

Polyphenols

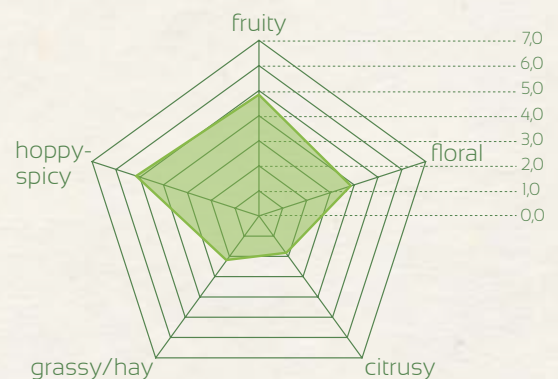
polyphenols (EBC 7.14)	4,5
polyphenols: α	0,8
xanthohumol (EBC 7.7)	0,32
xanthohumol : α	0,054

Aroma Substances

Total oil (EBC 7.10)	0,90
β -caryophyllene:humulene	0,30
farnesene (EBC 7.12)	< 3
linalool (EBC 7.12; mg/100g)	10
linalool: α	1,7



Aromatic impressions of the raw hops



Aroma in the beer

The beer bitterness imparted by the variety Smaragd is harmonious with medium intensity. The aroma is primarily fruity, hoppy and flowery in terms of smell and taste.