



# Fine aroma hops

*Spalter  
Select*



## Bitter Substances

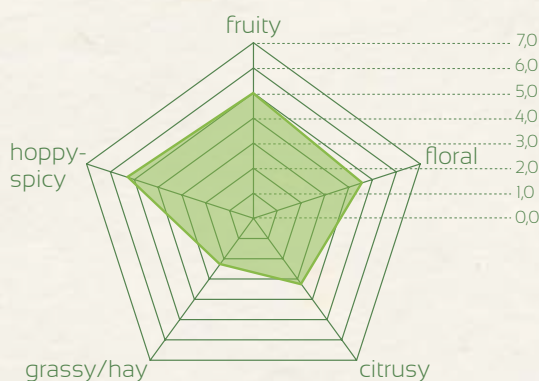
$\alpha$ -acids (EBC 7.4)	5,1
$\beta$ : $\alpha$ (EBC 7.7)	1,0
cohumulone (EBC 7.7)	23

## Polyphenols

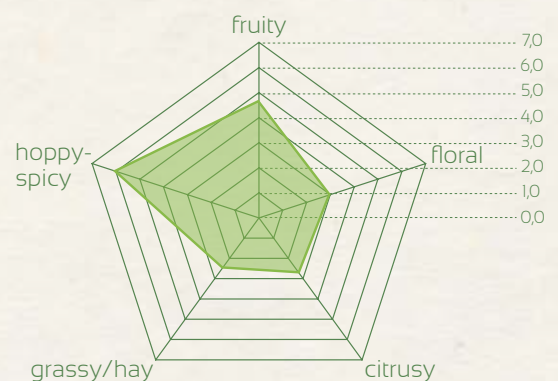
polyphenols (EBC 7.14)	4,9
polyphenols: $\alpha$	1,0
xanthohumol (EBC 7.7)	0,42
xanthohumol : $\alpha$	0,082

## Aroma Substances

Total oil (EBC 7.10)	0,7
$\beta$ -caryophyllene:humulene	0,4
farnesene (EBC 7.12)	> 10
linalool (EBC 7.12; mg/100g)	8
linalool: $\alpha$	1,6



Aromatic impressions of the raw hops



Aroma in the beer

Beer of the variety Spalter Select is characterised by a pleasantly harmonious bitterness of medium intensity. Its aroma is characterised by hoppy, but also fruity and flowery notes in terms of smell and taste.