

HALLERTAUER TRADITION

VARIETY INFORMATION



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Genetic Origin

A cross between Hallertauer Gold and 75/15/106M originating in Germany, released in 1993.

Agronomic Aspects

Growing

Classification	Aroma
Yield (kg/ha)	1,750 - 2,000
Maturity	Medium Early
Main growing country	Germany
Acreage (ha)	2,825

Resistance against Diseases

Wilt diseases	Resistant
Downy mildew	Resistant
Powdery mildew	Resistant
Aphid	Susceptible

Chemical Ingredients

Bitter Components

Alpha acid %	4.0 - 7.0
Beta acid %	3.0 - 6.0
Cohumulone % rel.	24 - 30
Hard resins : alpha acid	0.20

Polyphenoles

Total polyphenoles	4.3
Xanthohumol	0.3 - 0.5

Aroma Components

Total oils (ml/100g)	0.3 - 0.7
Beta-caryophyllene: Humulene	0.28
Linalool % of total oil	0.7 - 1.3
Linalool : Alpha acid	0.18 - 0.17

Aroma Evaluation (Smell of Raw Hops, 0-5)

Aroma Specification	Tea, spicy, Orange, Lavender				
Fruity	■	■			
Floral	■				
Citrusy	■	■	■		
Spicy	■				
Earthy / resinous					
Herbal	■	■	■		
Sugar-like					

Substitutes

Brewhouse	Dry Hopping
Perle, Styrian Golding (Celeia)	Perle, Styrian Golding (Celeia)

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COMMITTED TO THE BREWER