# **HALLERTAU TRADITION ORGANIC**

## **BREWING QUALITY**

Aroma hop. Characterized by its fine aroma and average bitter content. Floral, Grassy, Herbal. Origin country: Germany, Poland.





# **ORIGIN / HISTORY**

Hallertau Tradition is of close descent to Hallertau Mittelfruh, bred for its resistance to diseases. It was released by Huell in 1993.

#### **AGRONOMICS**

An early to mid-season hop producing tight cone structures of medium size, usually producing good yields that often remain stable. Tolerant to downy mildew and Verticillium wilt.

#### **ACID COMPONENTS**

Alpha Acids 4 – 8% w/w Beta Acids 3 – 6 % w/w

Cohumulone 24 - 30% of alpha acids

Type T90 Hop Pellets



### **OIL COMPONENTS**

Total Oil 0.5 - 2.0 ml/100 gMyrcene 17-32% of whole oil Humulene 35-55% of whole oil Farnesene <1% of whole oil

Possible Substitutions: Liberty, Mittelfruh

**Type Leaf Hops** 

