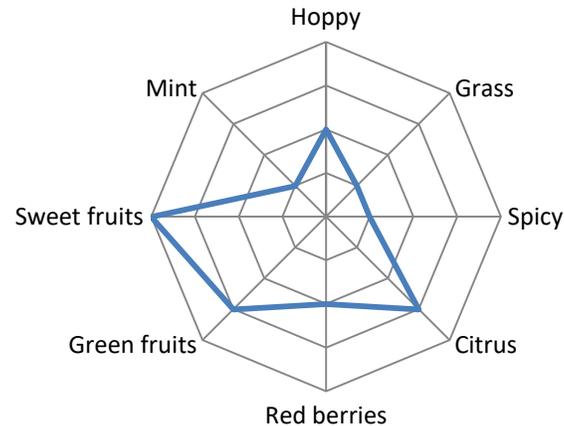




*Belgian Malts that Make Your Beer So Special*

## HUELL MELON

Huell Melon or Hull Melon hops are a newer German hop known for their bold and unique flavor. This “flavour hop” was bred as a daughter of Cascade hops. Its strong fruity character of melon, strawberry, and apricot are most prevalent when utilized in the dry hopping stage of your brew.



### Technical Data

#### ACID COMPONENTS

Alpha Acids	5.5 – 7.5% w/w
Beta Acids	6.0 – 9.0% w/w
Cohumulone	25 – 30% of alpha acids

#### OIL COMPONENTS

Myrcene	30.0 – 40.0% of whole oil
Humulene	2.5 – 2.7% of whole oil
Caryophyllene	2.0 – 2.8% of whole oil

#### GROWING

Classification	Aroma
Maturity	Late
Growing Country	Germany
Acreage (ha)	101

#### POLYPHENOLS

Total Polyphenoles	3.1
Xanthohumol	0.2-0.4
Linalool: Alpha acid	0.06 – 0.09
Linalool % of total oils:	0.4 – 0.7

#### CHARACTERISTICS

Hüll Melon’s unique but mellow fruit character makes it a good choice for styles where overpowering hop flavor may not be warranted.

#### TYPICAL BEER STYLES

It is particularly suitable in targeted applications to create sensory differentiation in top-fermented and bottom-fermented beers, dark beers and specialty beers.



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#### **AROMA**

Mild to moderate with vivid impressions of summer melon (especially honeydew) and ripe strawberry bouquet.

#### **POSSIBLE SUBSTITUTIONS**

Cascade

#### **BREEDING PROPERTIES:**

It melds well with the yeast character of Hefeweizen and Belgian ales, but can also work as a standalone hop as a feature of a summer seasonal or Brett fermentation.



#### **BREWING TIPS**

Huell Melon is suitable for use in both top-fermented and bottom-fermented beers. Its distinctively mild yet fruity character can be individually tailored to a beer's own aroma and flavour profile.

➤ Here is some guidance for your homebrewing hop additions:

- For bittering, add hops as desired no later than 15 minutes from end of the boil.
- For aroma, add hops 5-15 minutes from end of the boil.
- For flavor, add hops 2-5 minutes from the end of the boil.
- For dry-hop character, add directly to the primary or secondary fermenter.

#### **STORAGE**

Hops have three main enemies: heat, light and oxygen.

Heat accelerates the chemical breakdown of hops including both aromatic oils and the precious alpha acids that provide most of the bitterness in beer. Always store them in the freezer at a temperature between 30F and -5F (-1 to -21 degrees C). Hops exposed to light will break down rapidly, leaving off flavors in your beer. When possible, store your hops in a dark place and avoid exposure to sunlight.

Note: whole hops degrade faster because of the larger surface area exposed to air. Pellets are highly compressed, and therefore age more slowly than whole hops. They also take less space and are easier to vacuum pack, which is why they are often used in home brewing and micro brewing.



**Type T90 Hop Pellets**



**Type Leaf Hops**

## **Stop Searching. Start Brewing.**

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