



Belgian Malts that Make Your Beer So Special

HALLERTAU BLANC

BREWING QUALITY

German Hallertau Blanc variety is a very fine traditional aroma hop, well established in the American-style Ales. One of several new German varieties with bold flavour profiles, perfect for American-style Ales.



ORIGIN / HISTORY

German origin. A daughter of Cascade released in 2012 and bred specifically to answer the needs of American craft beer styles. The aroma variety was bred in Huell at the request of the beer industry in light of its demand for bold tastes and new aromas. Hallertau Blanc is the daughter of the cultivar Cascade with a fruity-floral white wine bouquet.

AGRONOMICS

German Hallertau Blanc is resistant to Downy mildew and Powdery mildew. Also it is tolerant to Wilt diseases and Aphid.

ACID COMPONENTS

Alpha Acids	9.0 - 12.0 % w/w
Beta Acids	4 - 7 % w/w
Cohumulone	22 - 35 % of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.8 - 1.5 mls/100 grams
Caryophyllene	0 - 2.0 % of whole oil
Farnesene	0 - 3.5 % of whole oil
Humulene	0 - 3.0 % of whole oil
Myrcene	50 - 75 % of whole oil

Type Leaf Hops



Possible Substitutions: Unknown

Castle Malting - True Brewers know why!