



## Hopco Pty Ltd

Importers of Quality Hops

### HALLERTAU MITELFRUH:

#### Brewer's notes:

Hallertauer Mittelfrüher is one of the original Hallertau-varieties, stemming from an old German landrace. Its lightly flowery and spicy aroma is what has contributed to the well-known "Noble Aroma," and indeed, this is one of the original four "noble" varieties. In the last 50 years it has been steadily declining, primarily due to its grave susceptibility to German verticillium wilt and poor yield. It has been used to create many offspring, most of which are more tolerant to the wilt. It is now only grown on one farm in Germany. Despite its characteristics, if you love brewing lagers, it just might be worth trying this variety to find out why it was classified as one of the Noble Aroma hops.

#### Technical data:

Purpose:	Aroma
Alpha Acid Composition:	3.5% - 3.5%
Beta Acid Composition:	3.5% - 4.5%
Co-Humulone Composition:	20% - 26%
Country:	Germany
Cone Size:	Small
Cone Density:	Loose
Seasonal Maturity:	Early to Mid
Yield Amount:	800-1100 kg/hectare (700-980 lbs/acre)
Growth Rate:	Moderate to High
Susceptible to:	Susceptible to german wilt, downy mildew, powdery mildew and verticillium wilt
Storability:	Retains 52%-58% alpha acid after 6 months storage at 20 degrees C
Total Oil Composition:	0.6 - 1.2 mL/100g
Myrcene Oil Composition:	35%-44%
Humulene Oil Composition:	30%-55%
Caryophyllene Oil:	10%-15%
Farnesene Oil:	0%-1%
Substitutes:	Liberty, Hallertauer, German Tradition
Style Guide:	German Pilsner, Pale Ale, Wheat, American Lager