



Hopco Pty Ltd

Importers of Quality Hops

MAGNUM:

Brewer's notes:

Hallertau Magnum is fast becoming a German brewing favorite, and is moving right up there towards 1st place for most-grown high alpha variety in Germany. It's no wonder why Magnum has gone global and is used in a variety of beers—despite its fairly high percentage of oils and low cohumulone, its high alpha acids seem to win out, so that this is primarily used as a base bittering hop. It has very good vigor and yield, and superlative storage stability (90% after 6 months). It is said to have a clean, bitter, and sometimes citrusy flavor.

Technical data:

Purpose:	Bittering
Alpha Acid Composition:	12% - 14%
Beta Acid Composition:	4.5% - 5.5%
Co-Humulone Composition:	24% - 25%
Country:	Germany
Cone Size:	Larger
Cone Density:	Moderate
Seasonal Maturity:	Late
Yield Amount:	1340-1700 kg/hectare (1200-1520 lbs/acre)
Growth Rate:	Moderate
Resistant to:	Resistant to verticillium wilt and peronospora
Storability:	Retains 80%-85% alpha acid after 6 months storage at 20 degrees C
Total Oil Composition:	1.9 – 2.3 mL/100g
Myrcene Oil Composition:	30% - 35%
Humulene Oil Composition:	34% - 40%
Caryophyllene Oil:	8% - 12%
Farnesene Oil:	0% - 1%
Substitutes:	Hallertauer Taurus, Columbus, Nugget
Style Guide:	India Pilsner, Belgian India Pale Ale, American Ale, Blonde Ale, Pale Ale, Nut Brown Ale, Dark Ale, Pilsner, Bright Ale, Hefeweizen