

SAAZ:

Brewers Notes:

Saaz is a low yielding but high quality, extremely popular hop around the world. It has been cloned a number of times to try to improve its yield. Originally, growers were hesitant to hybridize it because they feared it would lose some of its delicate aroma, but it became necessary in order to breed resistance to wilt and mildew. Saazer hops are said to be one of the 4 original Noble hops, and have a distinctive and classic aroma. Saaz has been used to create many cultivars around the world, including New Zealand hops Motueka and Riwaka (known as B Saaz and D Saaz, respectively). Known for use in Czech, European, and Belgain Lagers and Pilsners. Its herbal character stems from its high farnesene, while the other oils are in fair balance. Its low alpha acid content (3-6%) makes it a perfect aroma hop.

Technical Data:

Purpose: Aroma

Alpha Acid Composition: 2% - 6%

Beta Acid Composition: 3% - 8%

Co-Humulone Composition: 24% - 28%

Country: Czech Republic

Cone Size: Small to medium

Cone Density: Loose to Moderate

Seasonal Maturity: Mid

Yield Amount: 800 - 1350 kg/hectare (720 - 1200 lbs/acre)

Growth Rate: Moderate

Susceptible to: Susceptible to downy mildew, powdery mildew and wilt

Storability: Retains 45% - 55% alpha acid after 6 months storage

at 20 degrees C

Total Oil Composition: 0.4 - 0.7 mL/100g

Myrcene Oil Composition: 20% - 42%

Humulene Oil Composition: 19% - 45%

Caryophyllene Oil: 6% - 12%

Farnesene Oil: 11% - 15%

Substitutes: Lublin

Style Guide: Pilsner