

TETTNANG:

Brewer's notes:

The hops variety Tettnang Tettnanger (aka Schwetzinger and Deutscher Frühopfen) began as a land race in Germany, very likely from a Saazer hop. Tettnanger is also a name for Swiss, US and Australian varieties as well, but the foreign breeds are mixed with Fuggle and not considered a true Tettnanger. The true Tettnang Tettnanger is grown only around its native village of Tettnang in Germany. It is considered a noble aroma hop and has been compared to both Hallertauer and Saazer, but Tettnanger has notably more farnesene content than Hallertauer. They carry a distinct floral and spicy aroma, and, despite the low alpha acids (up to 5%), they are considered to have a balanced "hoppy flavour." Low yielding.

Technical data:

Purpose: Aroma

Alpha Acid Composition: 3% - 6%

Beta Acid Composition: 3% - 5%

Co-Humulone Composition: 20% - 29%

Country: Germany

Cone Size: Medium

Cone Density: Moderate to Compact

Seasonal Maturity: Early to Mid

Yield Amount: 1000-1400 kg/hectare (890-1250 lbs/acre)

Growth Rate: Moderate to High

Storability: Retains 55%-60% alpha acid after 6 months storage at 20

degrees C

Total Oil Composition: 0.5 - 1.0 mL/100g

Myrcene Oil Composition: 15% - 25%

Humulene Oil Composition: 18% - 30%

Caryophyllene Oil: 6% - 13%

Farnesene Oil: 12% - 34%

Substitutes: Czech Saaz, Spalter, Santiam, Spalter Select, Saaz, Tettnanger

(US)

Style Guide: Bitter, California Blonde Ale, Red Ale, Pilsner, Lager, American

Amber Ale, Winter Ale, Pale Ale, Wheat Beer, Bavarian

Hefeweizen, Cream Ale, American Lager