

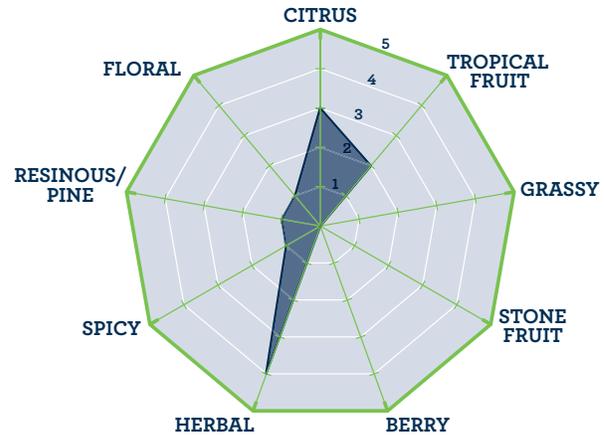
HALLERTAU TRADITION

German



Origin: Germany. Bred at the Hop Research Institute in Hüll to replicate a Mittelfrüh-style aroma profile with improved yield and disease resistance, Hallertau Tradition was released in 1993.

Usage: Aroma. True to its name, Hallertau Tradition is right at home in traditional expressions of German styles: pale and dark Munich-style lagers, Oktoberfest, Bock, Weissbier. It does very well in Kölsch and Altbier, and alone or in a blend for classic Pilsners.



Aroma & Flavor Characteristics: Hallertau Tradition displays a classic Hallertau character of strong herbal and spice components with an underpinning of bright fruit. Complex balance of classic “hoppy” character with floral, earthy, and new-mown hay notes.



SENSORY HIGHLIGHTS

**Herbal
Spice
Fruit**



BREWING VALUES

Alpha Acid Range: 4.0 - 7.0%
Beta Acid Range: 3.0 - 6.0%
Co-Humulone as % of alpha: 24 - 30
Total oils mL/100 gr.: 1.0 - 1.4

OIL FRACTIONS

Myrcene: 16 - 32%
Humulene: 35 - 50%
Caryophyllene: 10 - 15%
Farnesene: <1%
Linalool: 0.7-1.3%



AGRONOMIC DATA

Maturity: Middle-early
Yield: 1,850 lbs/acre

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Canada Sales: 1.800.234.8191
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