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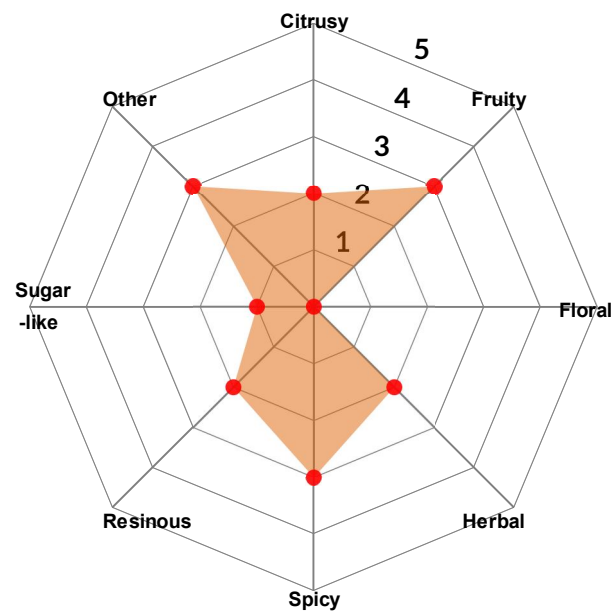
HOP VARIETY DATA SHEET

HALLERTAU BLANC

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AROMA EVALUATION



Rated by the smell of raw Hops on a 0-5 Scale

VISUAL EVALUATION

Hop Cone

Hop Leaf

[SAVE AS PDF](#)

AROMA SPECIFICATION

white wine, coffee, cassis, gooseberry

GENETIC ORIGIN

Cascade x Huell male

AGRONOMIC ASPECTS

GROWING

Maturity	Late
Main Growing Country	Germany
Acreage (ha)	150

RESISTANCE AGAINST DISEASES

Wilt diseases	Tolerant
Downy mildew	Resistant
Powdery mildew	Resistant
Aphid	Tolerant

CHEMICAL INGREDIENTS

BITTER COMPONENTS

HOP ALTERNATIVES

BREWHOUSE

Nelson Sauvin

DRY HOPPING

Nelson Sauvin

CONES ON THE VINE

Hop Photos

HOPS HOTLINE
800.339.8410

CHEMICAL INGREDIENTS

Alpha-Acid %	9.0 - 12.0
Beta-Acid %	4.0 - 6.0
Co-Humulone % rel.	22 - 26
Hard Resins : Alpha-Acid	0.20 - 0.30

POLYPHENOLES

Total Polyphenoles	5.8
Xanthohumol (EBC 7.7)	0.2 - 0.4

AROMA COMPONENTS

Total Oils (ml/100g)	0.8 - 1.5
Beta-Caryophyllene: Humulene	0.70 - 2.00
Farnesene % of total Oil	0.00 - 3.50
Linalool % of total Oil	0.2 - 0.5
Linalool: Alpha-Acid	0.02 - 0.04

CLICK TO PURCHASE HOPS

Last Changed: 02/14/2017