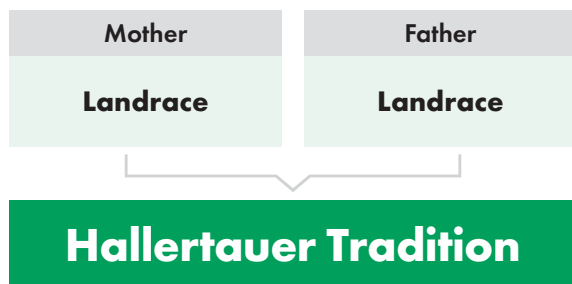


Hallertauer Tradition

Hallertauer Tradition was developed by the Hop Research Center in Hüll, Germany. It was approved in 1993 as an aroma hop variety. This hop variety exhibits good plant health and excellent agronomic properties. In terms of growing area, Hallertauer Tradition is the third largest hop variety planted in Germany. As its name suggests, this aroma hop is used to brew traditional European beer styles. Its aroma is complex, striking a balance between classic spicy hop notes and floral impressions.



Analytical Values

Bitter Substances

α -acid [EBC 7.4]	5.8 % w/w
β -acid [EBC 7.7]	4.6 % w/w
β/α [EBC 7.7]	0.8
Co-Humulone [EBC 7.7]	26 % rel.

Aroma Substances

Total Oil [EBC 7.10]	0.70 ml/100 g
Myrcene [GC-FID]	209 mg/100 g
β -Caryophyllene [GC-FID]	53 mg/100 g
Farnesen [GC-FID]	2 mg/100 g
α -Humulene [GC-FID]	185 mg/100 g
Σ Hydrocarbon fraction [GC-FID]	479 mg/100 g
Linalool [GC-FID]	8 mg/100 g
Geraniol [GC-FID]	1 mg/100 g
Geranyl acetate [GC-FID]	0 mg/100 g
2-methylbutyl 2-methylpropanoate [GC-FID]	12 mg/100 g
Σ Oxygen fraction [GC-FID]	65 mg/100 g
Σ Monoterpene alcohols and esters [GC-FID]	10 mg/100 g
Σ Propanoate [GC-FID]	16 mg/100 g
Σ unsaturated esters [GC-FID]	5 mg/100 g
Σ Esters [GC-FID]	24 mg/100 g
Σ Sesquiterpene alcohols [GC-FID]	11 mg/100 g
Σ Ketone [GC-FID]	14 mg/100 g
Σ Hydrocarbon fraction + Oxygen fraction [GC-FID]	543 mg/100 g

Polyphenols

Polyphenols [EBC 7.14]	4.3 % w/w
Σ Low-molecular polyphenols [EBC 7.7]	8569 mg/l
Xanthohumol [EBC 7.7]	0.41 % w/w

Hallertauer Tradition



Usage in Brewing

Often Used

	rarely	medium	frequently
Boil – Beginning		██████████	
Boil – Midpoint			██████████
Boil – End & Whirlpool			██████████
Dry Hopping	██████████		

Recommended Beer Styles

	rarely	medium	frequently
Lager			██████████
Ale		██████████	
Heavily dry-hopped beers	██████████		
Dark Beer			██████████
Wheat Beer			██████████
Belgian Origin Styles		██████████	

Agronomic Aspects

Climate Tolerance		low ██████████	medium	high
Plant Health	low	medium	good ██████████	very good
Maturity	early	medium early ██████████	medium	medium late late
Storage Stability		low	medium	high ██████████