

Spalter Select

Spalter Select was developed by the Hop Research Center in Hüll. It was approved in 1993 as an aroma hop variety. This hop variety exhibits very good plant health with excellent resistance to disease, making it particularly attractive to hop growers. Spalter Select is characterized by its spicy hop aroma and high farnesene content. Within Germany, it is considered a classic lager beer hop. Its aroma consists primarily of spicy hop notes but can also be fruity and floral.



Mother

76/018/080

Father

71/016/007

Spalter Select

Analytical Values

Bitter Substances

α -acid [EBC 7.4]	4.6 % w/w
β -acid [EBC 7.7]	4.6 % w/w
β/α [EBC 7.7]	1.0
Co-Humulone [EBC 7.7]	23 % rel.

Aroma Substances

Total Oil [EBC 7.10]	0.70 ml/100 g
Myrcene [GC-FID]	167 mg/100 g
β -Caryophyllene [GC-FID]	22 mg/100 g
Farnesen [GC-FID]	65 mg/100 g
α -Humulene [GC-FID]	56 mg/100 g
Σ Hydrocarbon fraction [GC-FID]	370 mg/100 g
Linalool [GC-FID]	9 mg/100 g
Geraniol [GC-FID]	1 mg/100 g
Geranyl acetate [GC-FID]	0 mg/100 g
2-methylbutyl 2-methylpropanoate [GC-FID]	4 mg/100 g
Σ Oxygen fraction [GC-FID]	63 mg/100 g
Σ Monoterpene alcohols and esters [GC-FID]	11 mg/100 g
Σ Propanoate [GC-FID]	5 mg/100 g
Σ unsaturated esters [GC-FID]	2 mg/100 g
Σ Esters [GC-FID]	8 mg/100 g
Σ Sesquiterpene alcohols [GC-FID]	25 mg/100 g
Σ Ketone [GC-FID]	16 mg/100 g
Σ Hydrocarbon fraction + Oxygen fraction [GC-FID]	433 mg/100 g

Polyphenols

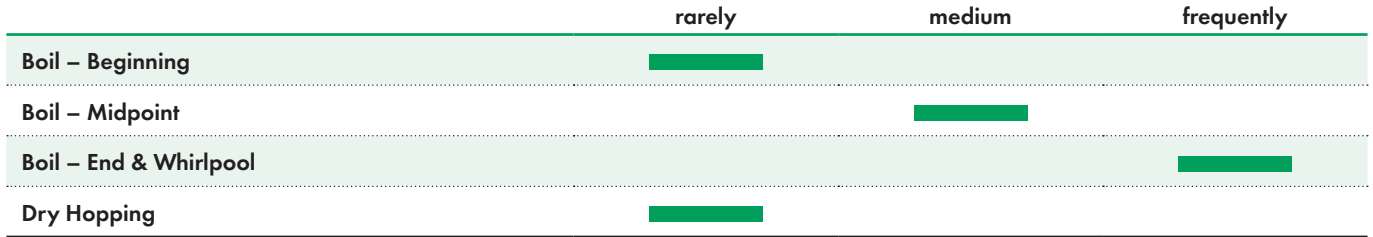
Polyphenols [EBC 7.14]	4.9 % w/w
Σ Low-molecular polyphenols [EBC 7.7]	10975 mg/l
Xanthohumol [EBC 7.7]	0.42 % w/w

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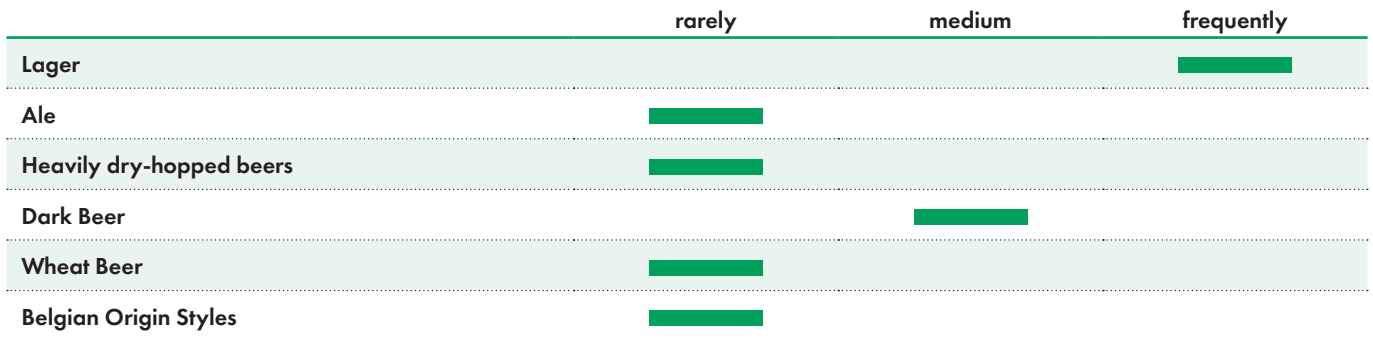


Usage in Brewing

Often Used



Recommended Beer Styles



Agronomic Aspects

