Aroma

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	Father
76/018/080	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
∑ 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
∑ Oxygen fraction [GC-FID]	63 mg/100 g
∑ Monoterpene alcohols and esters [GC-FID]	11 mg/100 g
∑ Propanoate [GC-FID]	5 mg/100 g
∑ unsaturated esters [GC-FID]	2 mg/100 g
∑ Esters [GC-FID]	8 mg/100 g
∑ Sesquiterpene alcohols [GC-FID]	25 mg/100 g
∑ Ketone [GC-FID]	16 mg/100 g
∑ Hydrocarbon fraction + Oxygen fraction [GC-FID]	433 mg/100 g

Polyphenols

Polyphenols [EBC 7.14]	4.9 % w/w
∑ 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

	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

	low	medium	high
Climate Tolerance		■	

	low	medium	good	very good
Plant Health				■

	early	medium early	medium	medium late	late
Maturity				■	

	low	medium	high
Storage Stability	■		

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