

Tango

Climate change and the imperative to protect the environment necessitate a new approach to the production of hops. Importantly, this involves the development of new and versatile hop varieties, such as TANGO. With its excellent brewing characteristics, climate tolerance, and optimal disease and pest resistance, TANGO provides a reliable and ecologically compatible way forward for both brewers and hop farmers. The character of this hop in beer is pleasantly fresh and "hoppy," with nuanced notes of citrus and green fruit.



Analytical Values

Bitter Substances

α -acid [EBC 7.4]	8.5 % w/w
β/α [EBC 7.7]	0.9
Co-Humulone [EBC 7.7]	23 % rel.

Aroma Substances

Total Oil [EBC 7.10]	2.1 ml/100 g
Farnesen [GC-FID]	10 mg/100 g
Linalool [GC-FID]	18 mg/100 g

Polyphenols

Polyphenols [EBC 7.14]	4.1 % w/w
Xanthohumul [EBC 7.7]	0.6 % w/w

Mother

Cascade

Father

Hüller
breeding line

Tango

Tango



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	