Tettnanger

Tettnanger is a traditional landrace variety with an extremely fine, delicate aroma. It belongs to the Saaz landrace group. Grown exclusively in the Tettnang region, this variety represents more than 50% of the hops cultivated in this area. The delicate, spicy hop aroma and medium-intensity, harmonious bitterness make Tettnanger hops ideally suited for premium-quality pilsner beers. Tettnanger hops are frequently used as the last addition in the brewhouse.





| Mother | Father |
|----------|----------|
| Landrace | Landrace |
| | |

Tettnanger

Analytical Values

Bitter Substances

| α-acid [EBC 7.4] | 3.7 % w/w |
|-----------------------|-----------|
| β-acid [EBC 7.7] | 5.2 % w/w |
| β/α [EBC 7.7] | 1.4 |
| Co-Humulone [EBC 7.7] | 25 % rel. |

Aroma Substances

| Total Oil [EBC 7.10] | 0.60 ml/100 g |
|---|---------------|
| Myrcene [GC-FID] | 81 mg/100 g |
| β-Caryophyllene [GC-FID] | 16 mg/100 g |
| Farnesen [GC-FID] | 37 mg/100 g |
| α-Humulene [GC-FID] | 60 mg/100 g |
| ∑ Hydrocarbon fraction [GC-FID] | 204 mg/100 g |
| Linalool [GC-FID] | 4 mg/100 g |
| Geraniol [GC-FID] | 2 mg/100 g |
| Geranyl acetate [GC-FID] | 0 mg/100 g |
| 2-methylbutyl 2-methylpropanoate [GC-FID] | 1 mg/100 g |
| ∑ Oxygen fraction [GC-FID] | 36 mg/100 g |
| ∑ Monoterpene alcohols and esters [GC-FID] | 7 mg/100 g |
| ∑ Propanoate [GC-FID] | 1 mg/100 g |
| ∑ unsaturated esters [GC-FID] | 2 mg/100 g |
| ∑ Esters [GC-FID] | 6 mg/100 g |
| ∑ Sesquiterpene alcohols [GC-FID] | 7 mg/100 g |
| ∑ Ketone [GC-FID] | 12 mg/100 g |
| ∑ Hydrocarbon fraction + Oxygen fraction [GC-FID] | 240 mg/100 g |

Polyphenols

| Polyphenols [EBC 7.14] | 5.2 % w/w |
|--|------------|
| \sum Low-molecular polyphenols [EBC 7.7] | 10763 mg/l |
| Xanthohumol [EBC 7.7] | 0.29 % w/w |



Tettnanger



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

| igronomic Aspecis | | | 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 | | | | | |

