

US HALLERTAU

Pedigree Traditional German variety, originally selected in the area of the same name.

Maturity Early

Yield 900 - 1400 kg./ha. or 800 - 1250 lb./ac.

Growth Habit Can be variable in production

Disease/Pest Susceptibility Can display reaction to Prunus necrotic ring-spot virus infection. Fairly sensitive to downy mildew, Verticillium wilt and insects.

Pickability/Drying/Baling Fair to good

Cone-Structure Fairly loose, small and light

Lupulin Moderate amount, quite pale

Aroma Very mild, slightly flowery and somewhat spicy

Alpha Acid 3.5 - 5.5% w/w

Beta Acid 3.5 - 5.5% w/w

Cohumulone 18 - 24% of alpha acids

Storageability 52 - 58% alpha acids remaining after 6 months storage at 20°C

Total Oil 0.6 - 1.0 mls/100 grams

Myrcene 35 - 44% of whole oil

Humulene 30 - 38% of whole oil

Carophyllene 10 - 12% of whole oil

Farnesene <1% of whole oil

General Trade Perception Traditional German aroma hop

Possible Substitutions Liberty, German Hallertau, German Tradition

Typical Beer Styles Lager, Pilsner, Bock, Wheat, Kvlsch, Munich Helles, Belgian-Style Ales

Additional Information Limited acreage grown, though seeing increased popularity among craft-brewers. More expensive than the triploid Hallertau, Mt Hood & Liberty, which have better yield. Have seen, for example, Mt Hood sold as simply Hallertau. If you want Hallertau, make sure you are getting the real thing. If you're not sure, ask!

Typical Hop Use Aroma



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