

US SAAZ

Pedigree US equivalent of the Czech variety of the same name.

Maturity Early

Yield 650 - 1150 kg./ha. or 600 - 1000 lb./ac.

Growth Habit Difficult hop to grow. Yields can vary greatly from year to year.

Disease/Pest Susceptibility Some tolerance to downy mildew but prone to virus symptoms under certain conditions.

Pickability/Drying/Baling Good, tend to shatter if over-ripe.

Cone-Structure Small, light, fluffy cone

Lupulin Limited amount, pale yellow

Aroma Very mild, spicy and earthy

Alpha Acid 3.0 - 4.5% w/w

Beta Acid 3.0 - 4.5% w/w

Cohumulone 24 - 28% of alpha acids

Storageability 45 - 55% alpha acids remaining after 6 months storage at 20°C.

Total Oil 0.5 - 1.0 mls/100 grams

Myrcene 25 - 30% of whole oil

Humulene 35 - 40% of whole oil

Carophyllene 9 - 11% of whole oil

Farnesene 9 - 13% of whole oil

General Trade Perception Available in small quantities.

Possible Substitutions Czech Saaz, Polish Lublin, Sterling

Typical Beer Styles Pilsner, Lager, US Wheat, Belgian-Style Ales, Bitter

Additional Information High ambient temperatures can have an adverse effect on yields.

Typical Hop Use Dual purpose



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