

Bavarian State Research Center for Agriculture

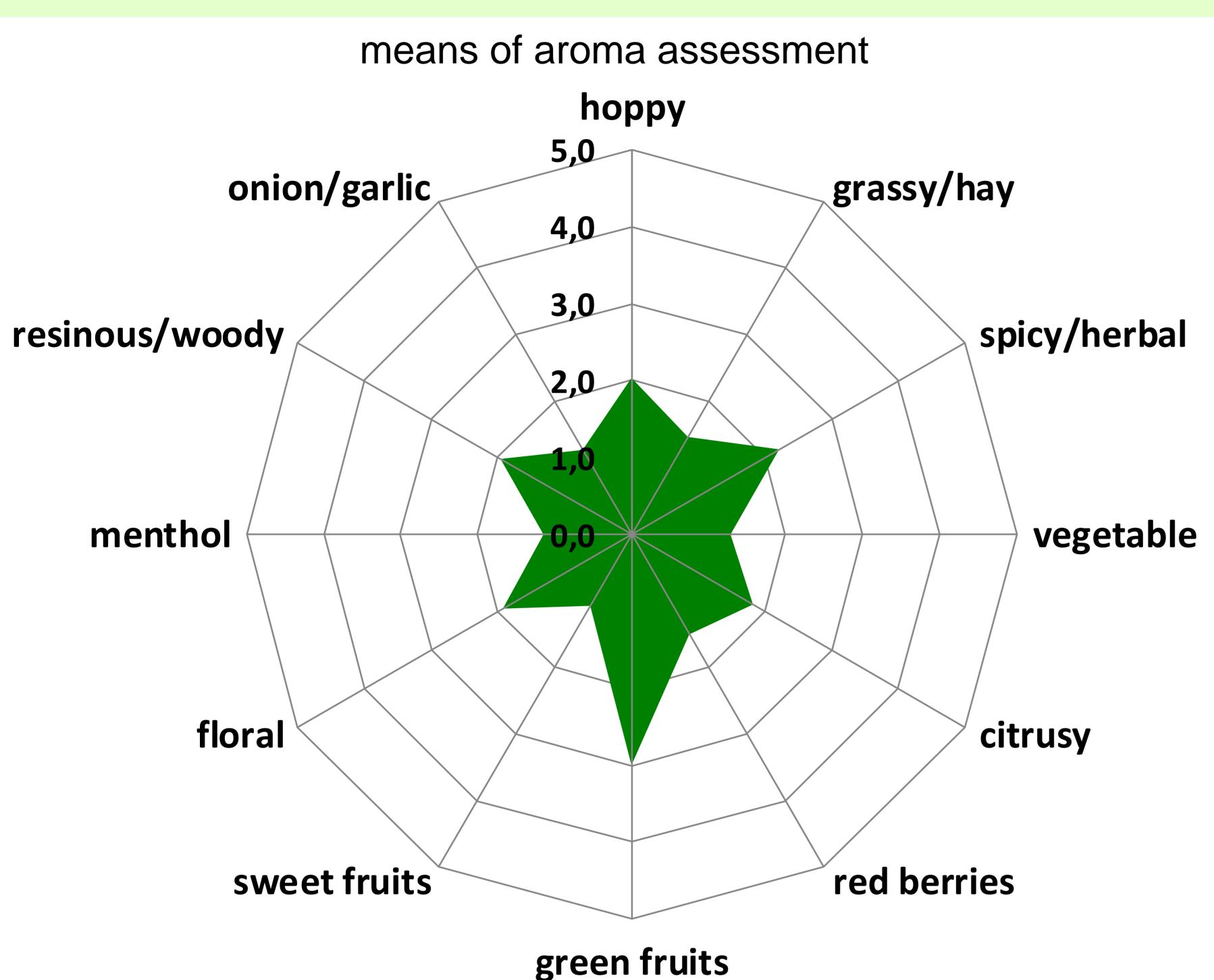
Institute for Crop Science and Plant Breeding Hop Research Center Hüll



Hallertau Blanc

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Aroma Assessment





Hop Aroma: gooseberry, green fruits, mango, white wine bouquet

Flavor in Beer:
unique, gooseberry,
green fruits, mango

Traits	
Pedigree	Cascade x male Hüll breeding line
Agronomic Features	 head-prone bine nice small to middle-sized, light green, compact cones stress-induced reduction of inflorescences
Ripening Time	late (comparable to Hersbrucker Spät)
Yield Potential	2,300 kg/ha
Verticillium	no locations with Verticillium wilt problems
Downy Mildew	high tolerance (comparable to HT und PE)
Powdery Mildew	full resistance
Botrytis	moderate to good tolerance
Red Spider Mite	moderate tolerance
Hop Aphid	moderate tolerance
Alpha Acids (%; EBC 7.7)	9 – 11
Total Oil Content (in ml/100 g hops; EBC 7.10):	1.5 – 1.8
Polyphenols (%; EBC 9.11)	3.1
Storage Stability	very good