

BEGLEITURKUNDE

Allgemeines Mitglied der Vereinigung (EWS) Nr. 1124/77 vom 23.7.1977,
geändert durch Verordnung (EWG) Nr. 1124/77 vom 17.5.1977.

DEUTSCHER SIEGELHOPFEN

(Einheitlich)



SORTE

Hallertauer Magnum

GRUPPE

NR. BALLEN/BALLOT

GEWICHT IN KG (BRUTTO)

Aufbereiter

ORT

GEN

19

PLATZ
SIEGEL

BEI DER VERPACKUNG

Nr.:

/



Hallertauer Magnum

Characteristics

Bitter substances

alpha-acids	11.0 – 16.0 % *
beta-acids	5.0 – 7.0 % *
cohumulone	21 – 29 % ^x
colupulone	38 – 48 % ^x

Polyphenols

total content	2.0 – 3.0 % *
xanthohumol	0.4 – 0.5 % *

Aroma substances

total oil	1.6 – 2.6 % *
myrcene	30 – 45 % ^x
linalool	0.2 – 0.7 % ^x
beta-caryophyllene	8 – 13 % ^x
aromadendrene	< 0.2 % ^x
humulene	30 – 45 % ^x
farnesene	< 1 % ^x
beta-selinene	0.3 – 0.8 % ^x
alpha-selinene	0.3 – 0.8 % ^x

High-alpha variety

- very high bitter value
- average aroma
- good storage stability

Resistance to disease:

• wilt	good to very good
• downy mildew	good
• powdery mildew	very low

Ripening time

medium late to late

Storage stability

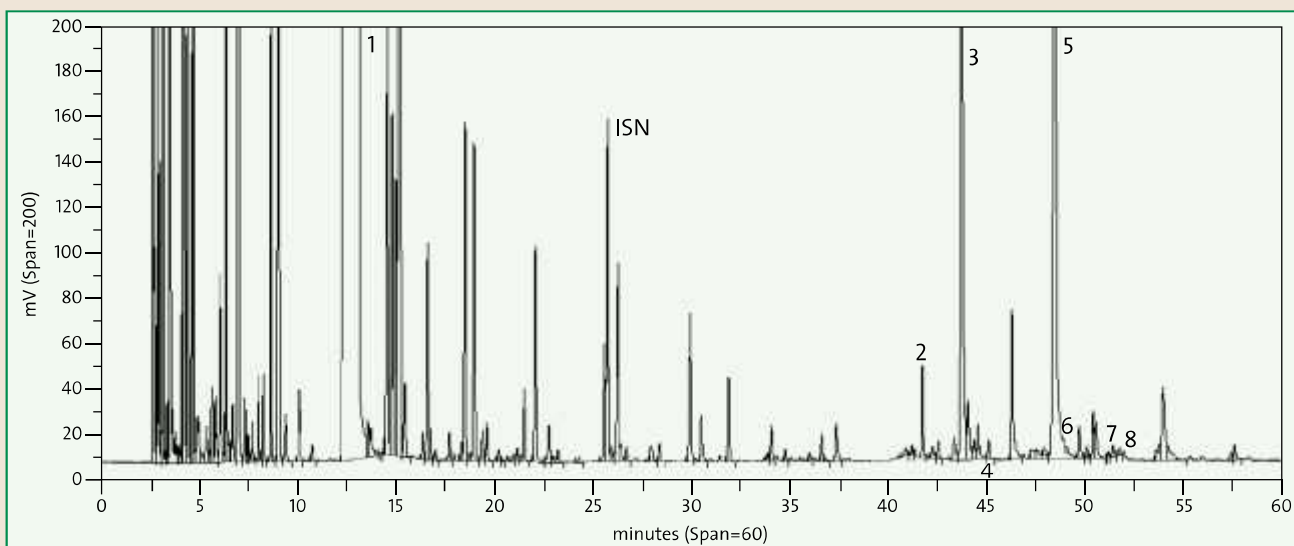
good

Average yield

2,000 kg/ha

(*) weight-% – (x) % relative – (°) ml/100g hops

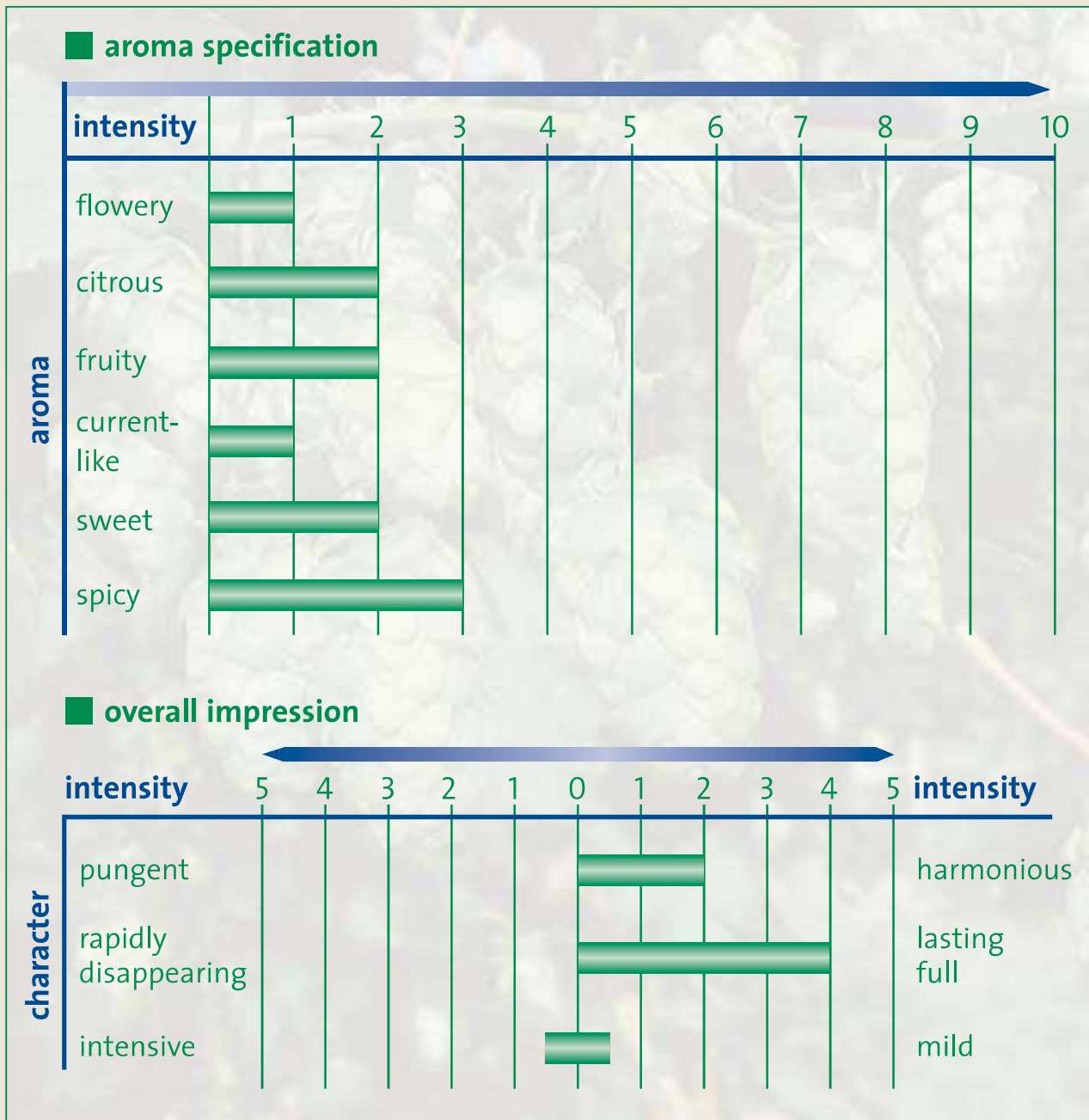
Headspace Gaschromatogramme



1 = myrcene · ISN = internal standard · 2 = linalool · 3 = beta-caryophyllene · 4 = aromadendrene · 5 = humulene · 6 = farnesene
7 = beta-selinene · 8 = alpha-selinene

Hallertauer Magnum

Evaluation



Hallertauer Magnum is a product of the Hop Research Centre in Hüll with high yields and strong growth. This high-alpha variety was registered in 1993 and quickly became important.

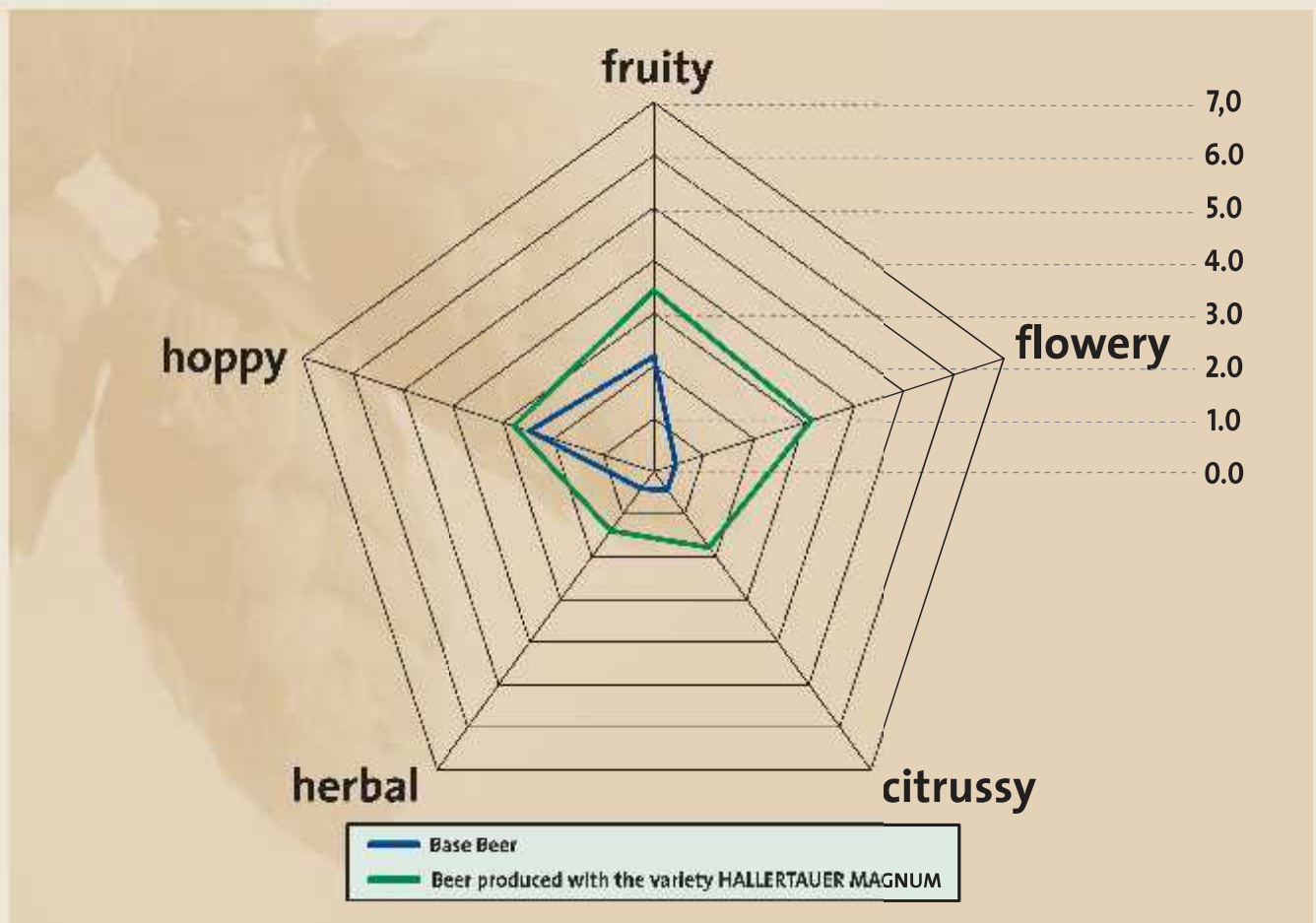


Brewing trial: Hallertauer Magnum

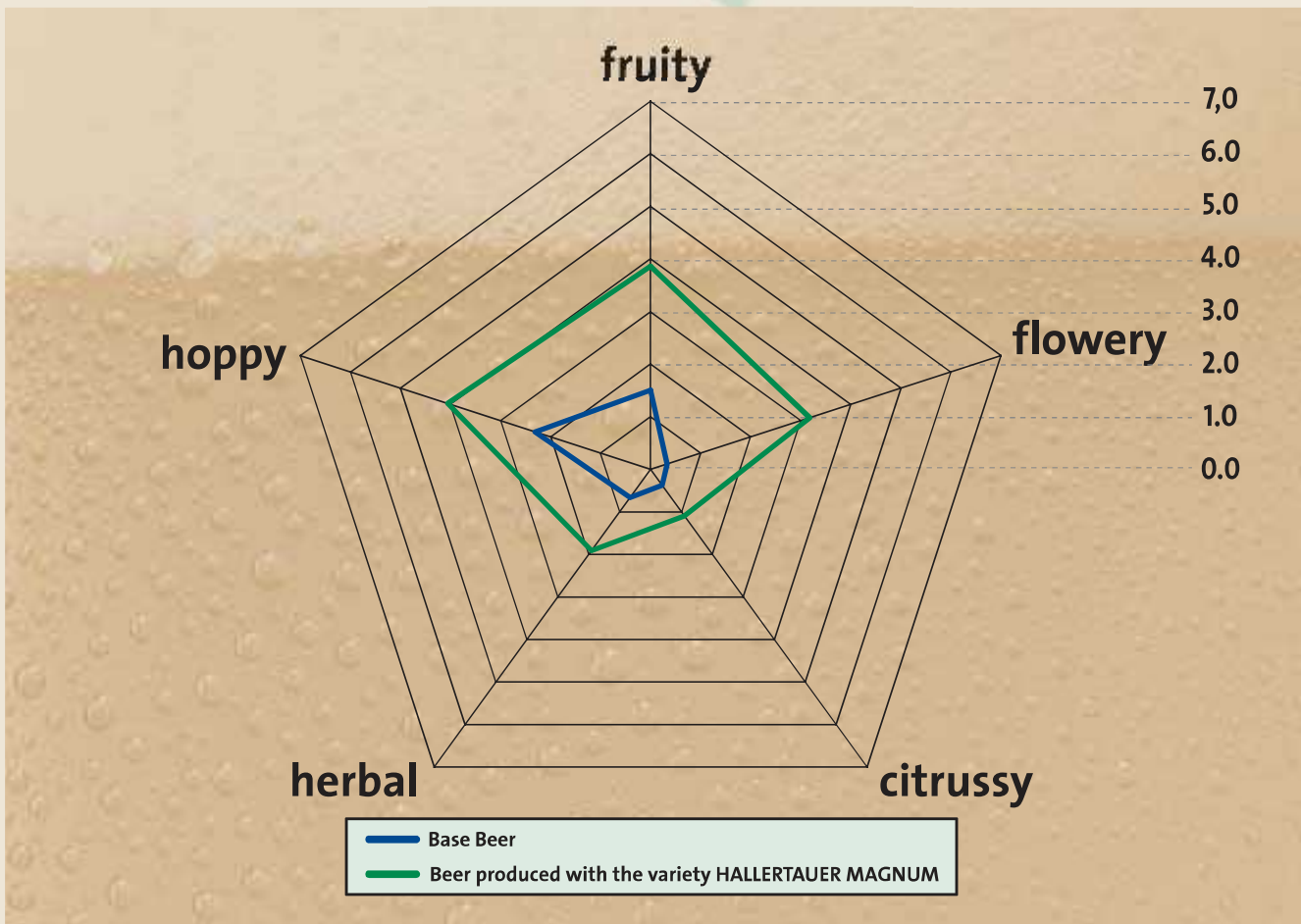
1. Beer Analysis

co-isohumulone	7.6 mg/l	iso-xanthohumol	0.40 mg/l
n-isohumulone	12.3 mg/l	xanthohumol	0,02 mg/l
ad-isohumulone	3.2 mg/l	linalool	21 µg/l
∑ isohumulones	23.1 mg/l	total polyphenols	164 mg/l
bitterness	24 EBC-BU		

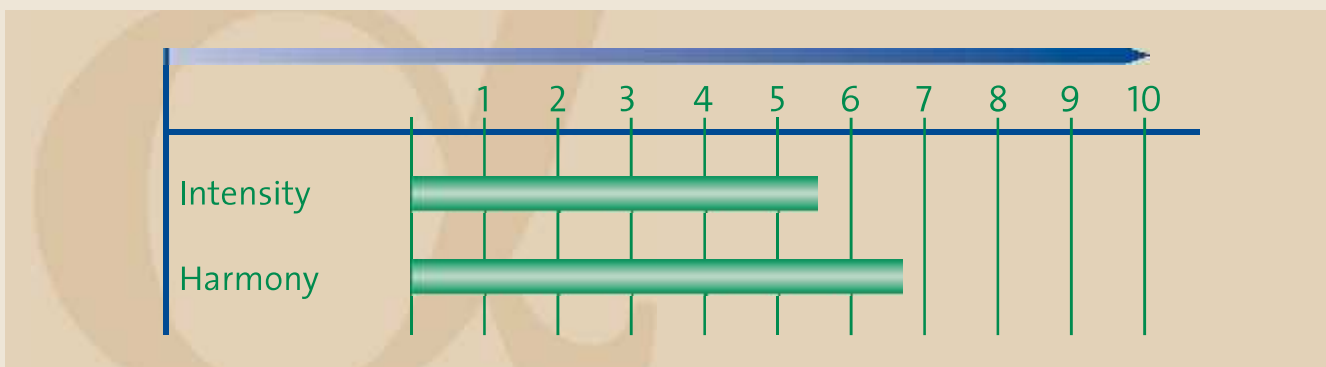
2. Sensory Evaluation "Hop Aroma" (Smell)



3. Sensory Evaluation “Hop Flavour” (Taste)



4. Sensory Evaluation of the Bitterness



The beer of the variety Hallertauer Magnum has a harmonic bitterness of medium intensity. In smell its delicate aroma inclines towards a flowery and fruity flavour, in taste it also has a hoppy tang.