

BEGLEITURKUNDE

Als amtliches Eintrag der Verordnung (EWG) Nr. 1184/77 vom 29.7.1977
geändert durch Verordnung (EWG) Nr. 1184/77 vom 17.5.1977.

DEUTSCHER SIEGELHOPFEN

(Einheitlich)



Hallertauer Tradition

GRUPPE

NR. BALLEN/BALLOT

GEWICHT IN KG (BRUTTO)

Aufgeber

ORT

DEUTSCHLAND

19

DEUTSCHER
SIEGEL

BEI DER VERANSTALTUNG

Nr. 1

2



Hallertauer Tradition

Characteristics

Bitter substances

alpha-acids	4.0 – 7.0 % *
beta-acids	3.0 – 6.0 % *
cohumulone	24 – 30 % ^x
colupulone	41 – 49 % ^x

Polyphenols

total content	4.0 – 5.0 % *
xanthohumol	ca. 0.4 % *

Aroma substances

total oil	0.5 – 1.0 % •
myrcene	17 – 32 % ^x
linalool	0.7 – 1.2 % ^x
beta-caryophyllene	10 – 15 % ^x
aromadendrene	< 0.2 % ^x
humulene	35 – 50 % ^x
farnesene	< 1 % ^x
beta-selinene	0.5 – 1.0 % ^x
alpha-selinene	0.5 – 1.0 % ^x

Very fine aroma variety

- average to higher bitter value
- very good aroma
- good storage stability

Resistance to disease:

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

Ripening time

medium early

Storage stability

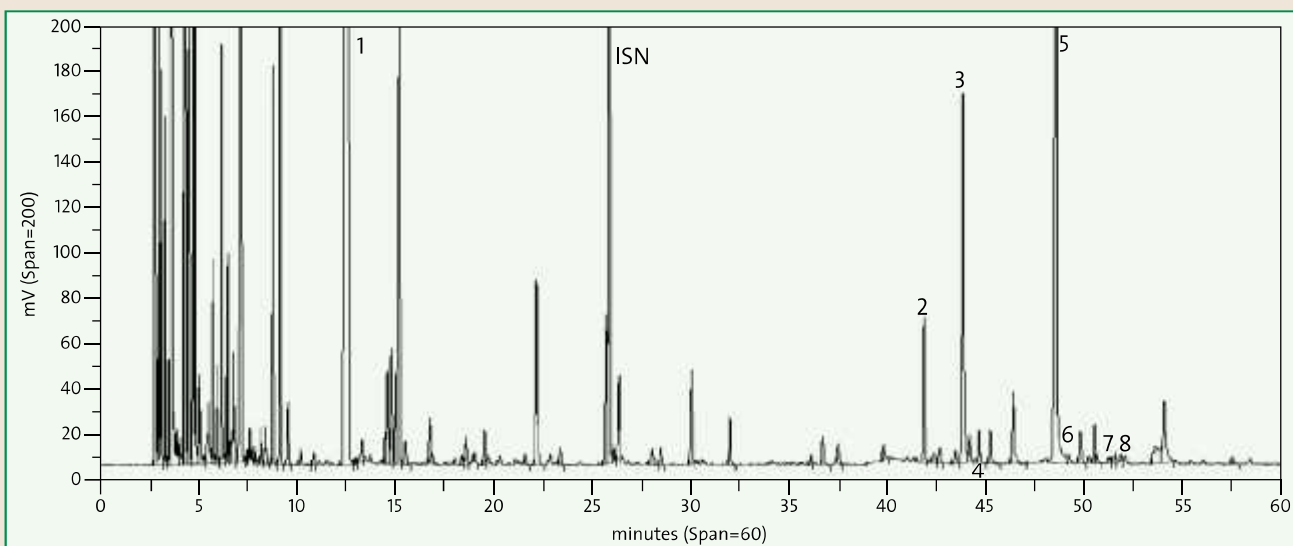
good

Average yield

1,850 kg/ha

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

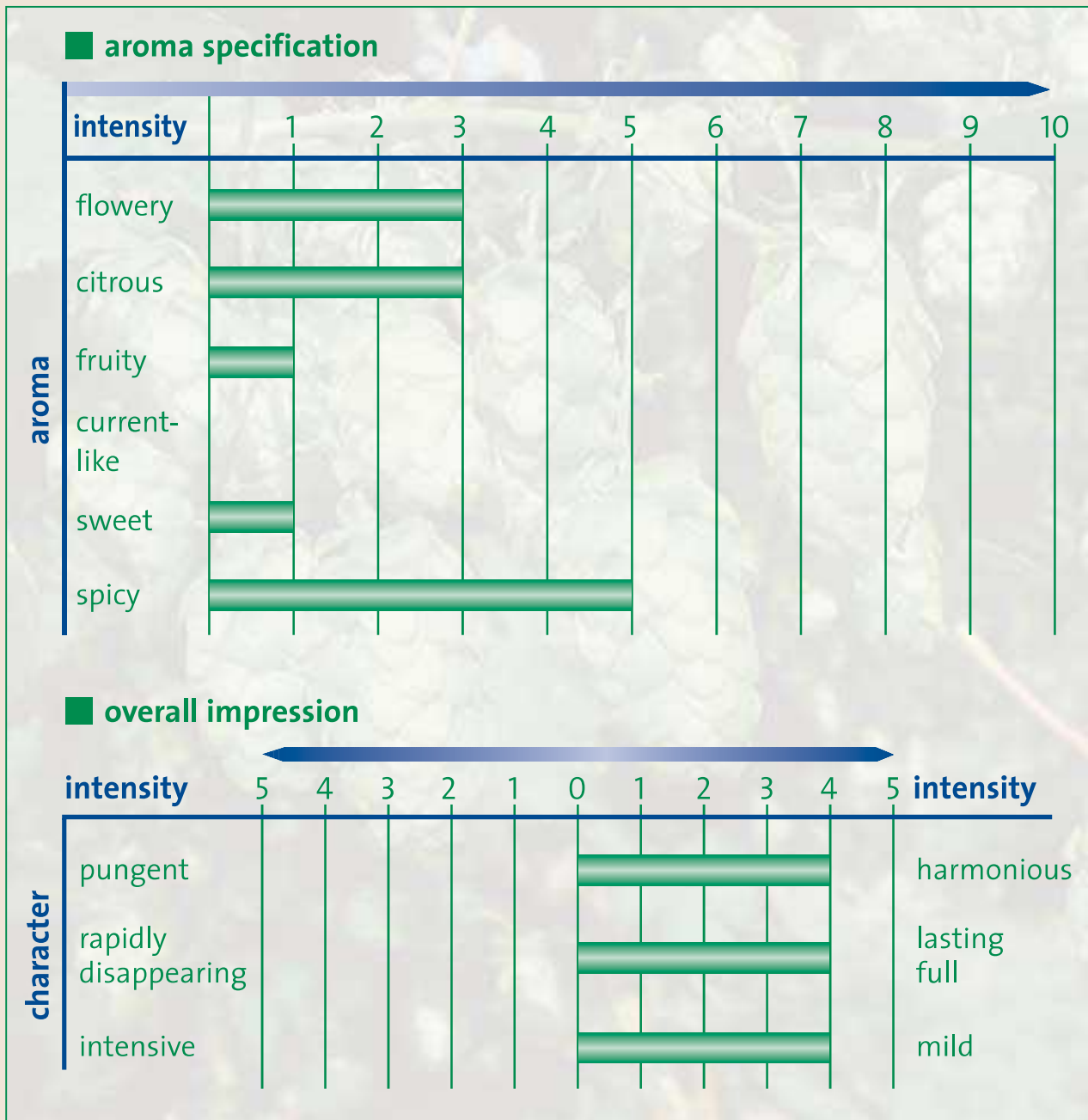
Headspace Gaschromatogramme



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

Hallertauer Tradition

Evaluation



Hallertauer Tradition is a product of the Hop Research Centre in Hüll with good resistance characteristics, high yields and very good production characteristics. This aroma variety was registered as a variety in 1993.

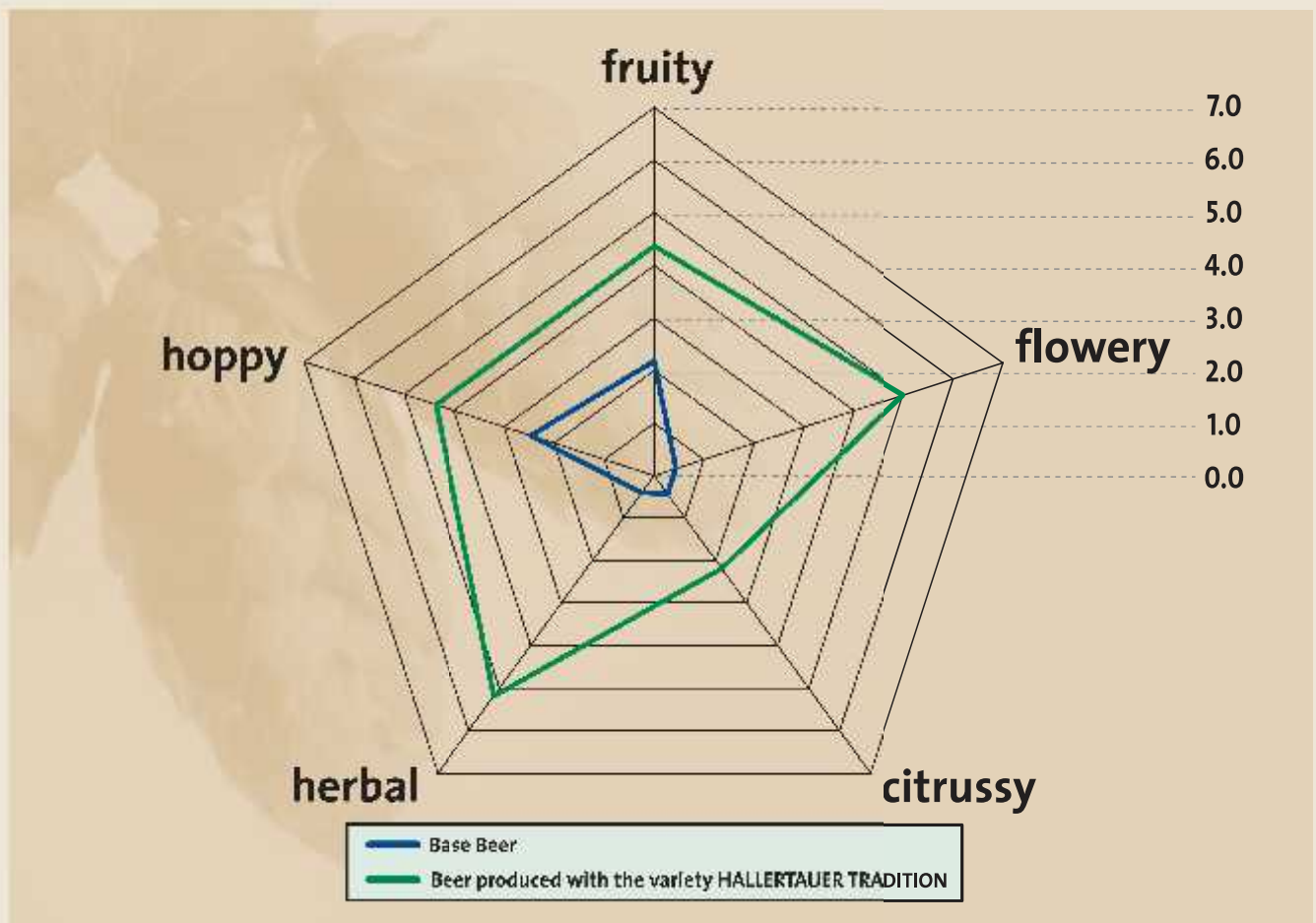
Brewing trial: Hallertauer Tradition

1. Beer Analysis

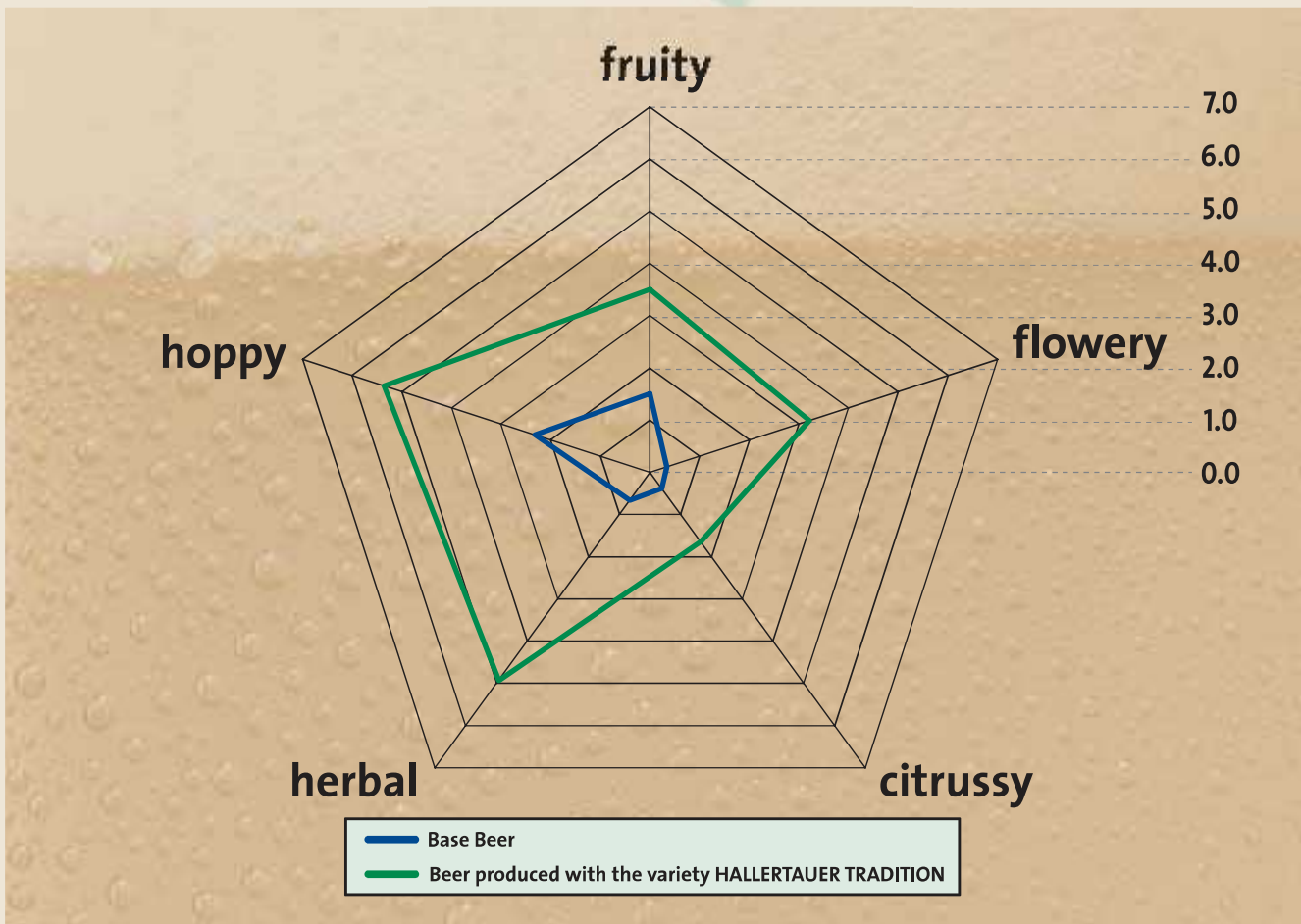
co-isohumulone	7.3 mg/l	iso-xanthohumol	0.51 mg/l
n-isohumulone	11.8 mg/l	xanthohumol	nd*
ad-isohumulone	3.4 mg/l	linalool	47 µg/l
∑ isohumulones	22.5 mg/l	total polyphenols	208 mg/l
bitterness	24 EBC-BU		

*nd: not detectable

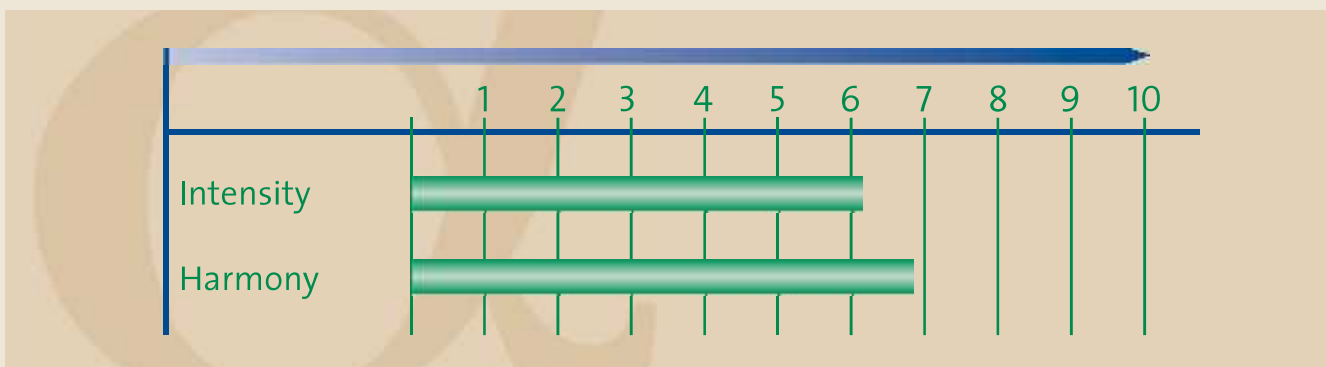
2. Sensory Evaluation "Hop Aroma" (Smell)



3. Sensory Evaluation “Hop Flavour” (Taste)



4. Sensory Evaluation of the Bitterness



The variety Hallertauer Tradition imparts the beer an intensive, harmonic bitterness. In smell the aroma is characterized by flowery and herbal impressions. In taste besides the herbal flavours there is also a hoppy tang.