Hallertauer Merkur

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Characteristics

Bitter substances

alpha-acids	10.0 – 14.0 % *
beta-acids	3.5 – 7.0 % *
cohumulone	17 – 22 % ˣ
colupulone	37 – 45 % ˣ

Polyphenols

total content	4.0 – 5.0 % *
xanthohumol	ca. 0.3 % *

Aroma substances

total oil	1.4 – 1.9 % ·
myrcene	25 – 35 % ˣ
linalool	0.6 – 1.1 % ˣ
beta-caryophyllene	9 – 15 % ˣ
aromadendrene	< 0.2 % ˣ
humulene	35 – 50 % ˣ
farnesene	< 1 % ˣ
beta-selinene	0.4 – 0.9 % ˣ
alpha-selinene	0.4 – 0.9 % ˣ

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

High-alpha variety

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

Resistance to disease:

• wilt	good
• downy mildew	good
• powdery mildew	good

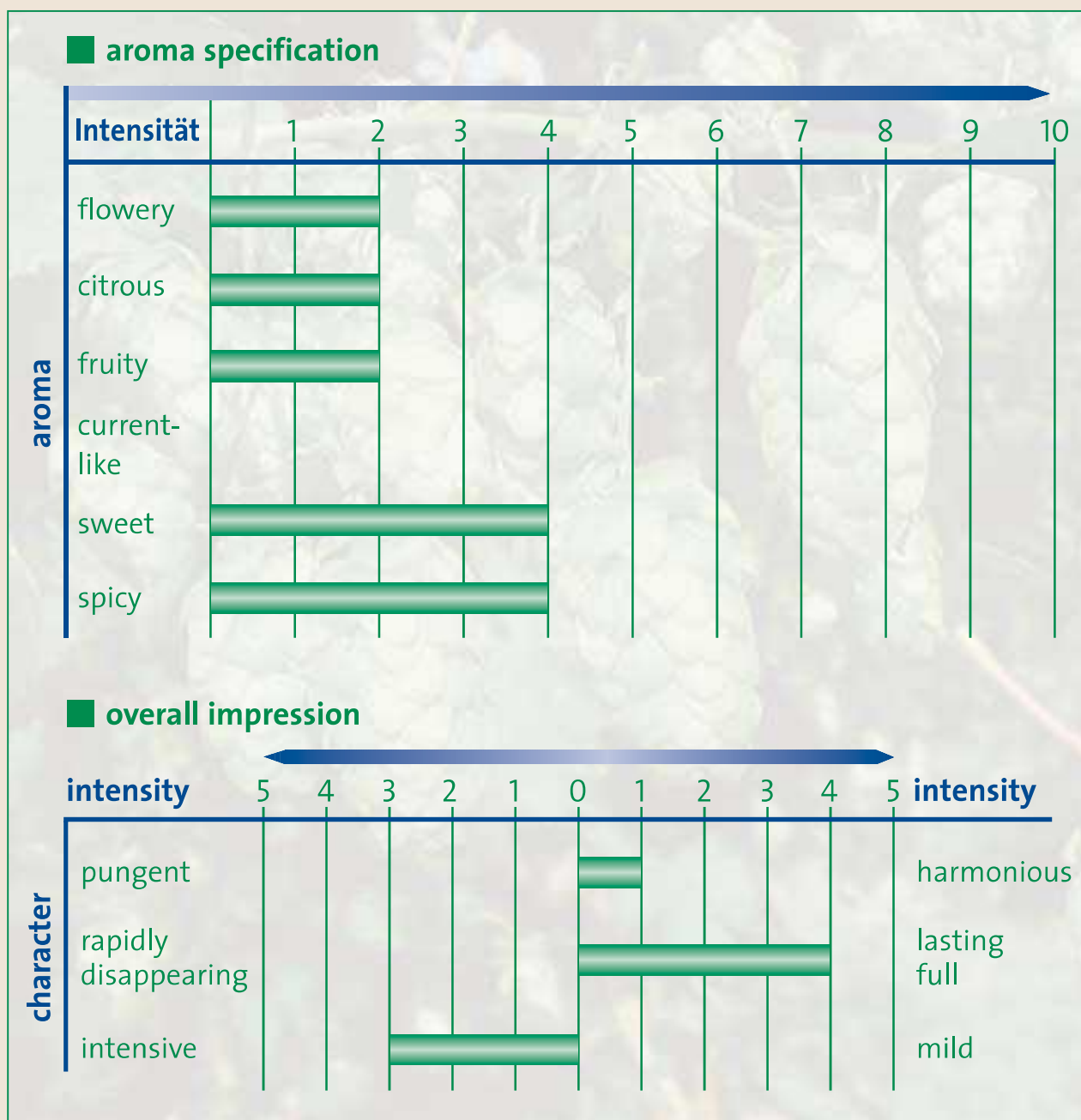|	
Ripening time	very late
Storage stability	good
Average yield	2,000 kg/ha

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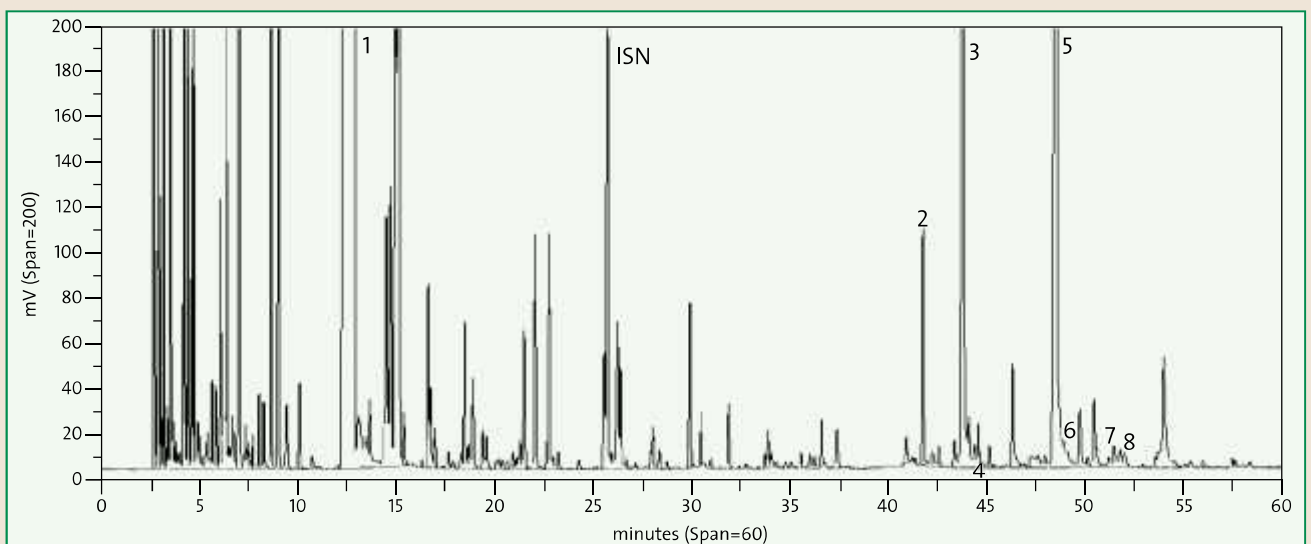
1 = myrcene · ISN = internal standard · 2 = linalool · 3 = beta-caryophyllene · 4 = aromadendrene · 5 = humulene · 6 = farnesene
7 = beta-selinene · 8 = alpha-selinene

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Evaluation

■ **aroma specification**

aroma	Intensität	1	2	3	4	5	6	7	8	9	10
	flowery	▬▬									
	citrous	▬▬									
	fruity	▬▬									
	current-like										
	sweet	▬▬▬▬									
	spicy	▬▬▬▬									

■ **overall impression**

character	intensity	5	4	3	2	1	0	1	2	3	4	5	intensity
	pungent							▬					harmonious
	rapidly disappearing							▬▬▬▬					lasting full
	intensive			▬▬▬									mild

Hallertauer Merkur is the first mildew-resistant variety from the Hop Research Centre in Hüll. A disadvantage is its low winding property and its high susceptibility to botrytis. This high-alpha variety was registered as a variety in 2001.
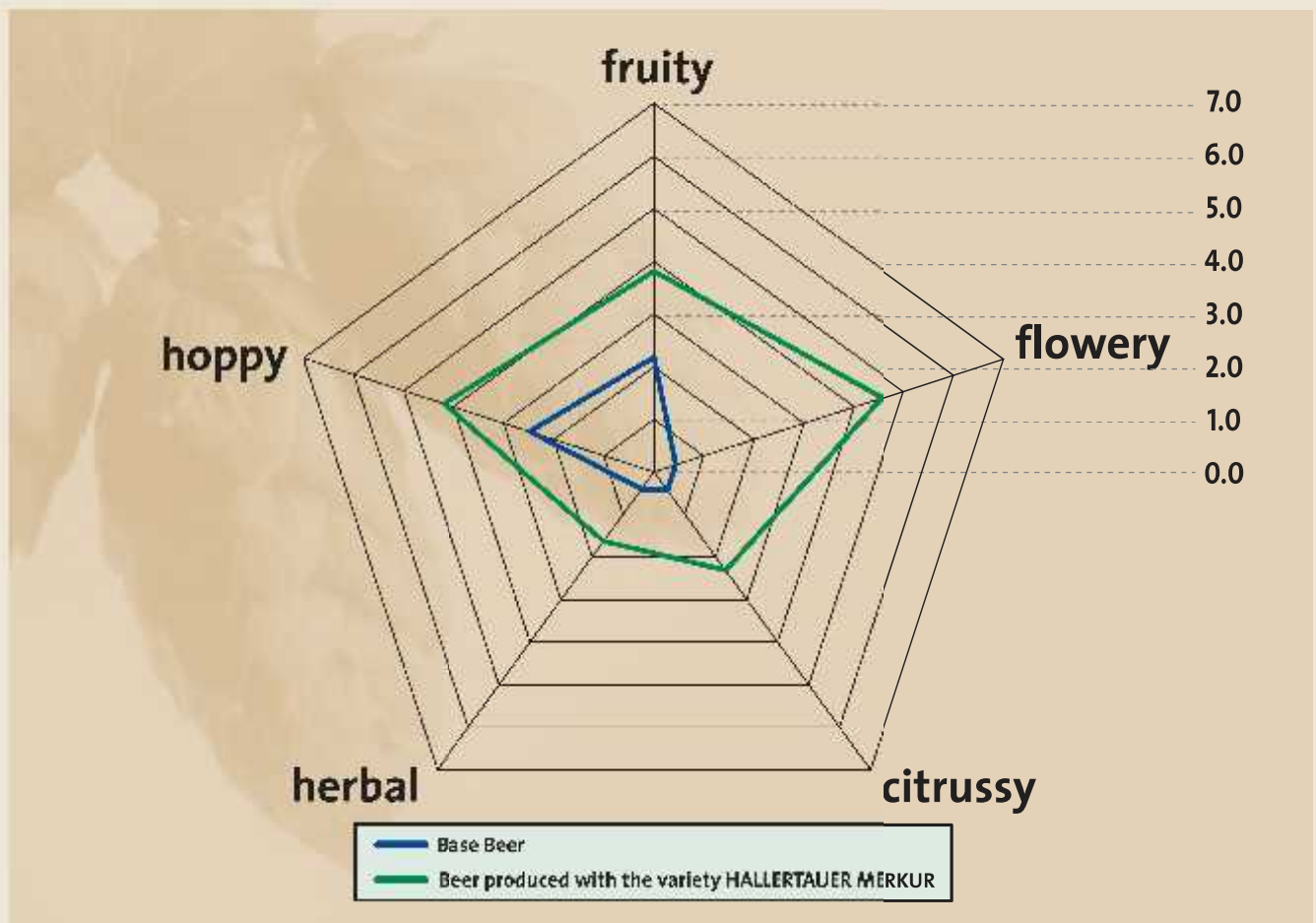
Brewing trial: Hallertauer Merkur

1. Beer Analysis

co-isohumulone	5.2 mg/l	iso-xanthohumol	0.37 mg/l
n-isohumulone	13.3 mg/l	xanthohumol	nd*
ad-isohumulone	2.7 mg/l	linalool	65 µg/l
Σ isohumulones	21.2 mg/l	total polyphenols	172 mg/l
bitterness	23 EBC-BU		

*nd: not detectable

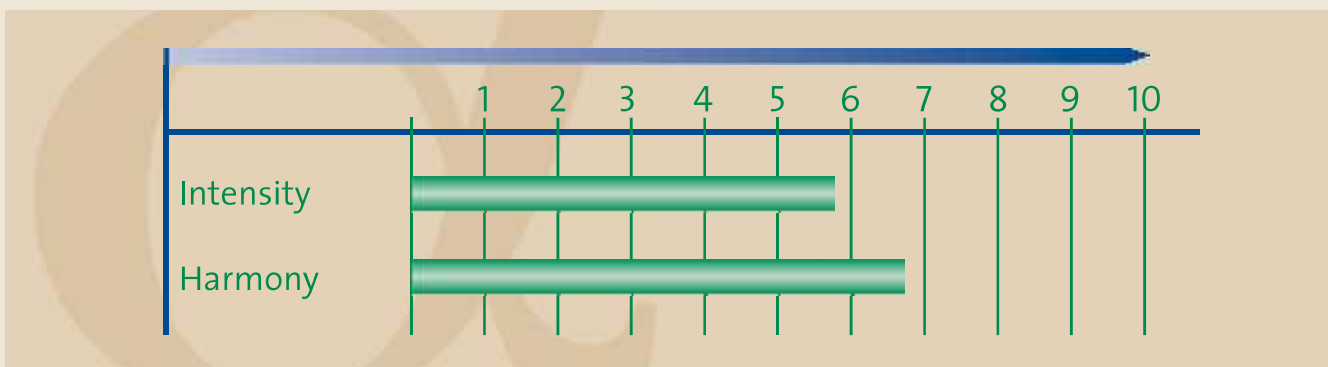## 2. Sensory Evaluation "Hop Aroma" (Smell)

Base Beer
Beer produced with the variety HALLERTAUER MERKUR

3. Sensory Evaluation "Hop Flavour" (Taste)

fruity

flowery

hoppy

herbal

citrussy

7.0
6.0
5.0
4.0
3.0
2.0
1.0
0.0

— Base Beer
— Beer produced with the variety HALLERTAUER MERKUR
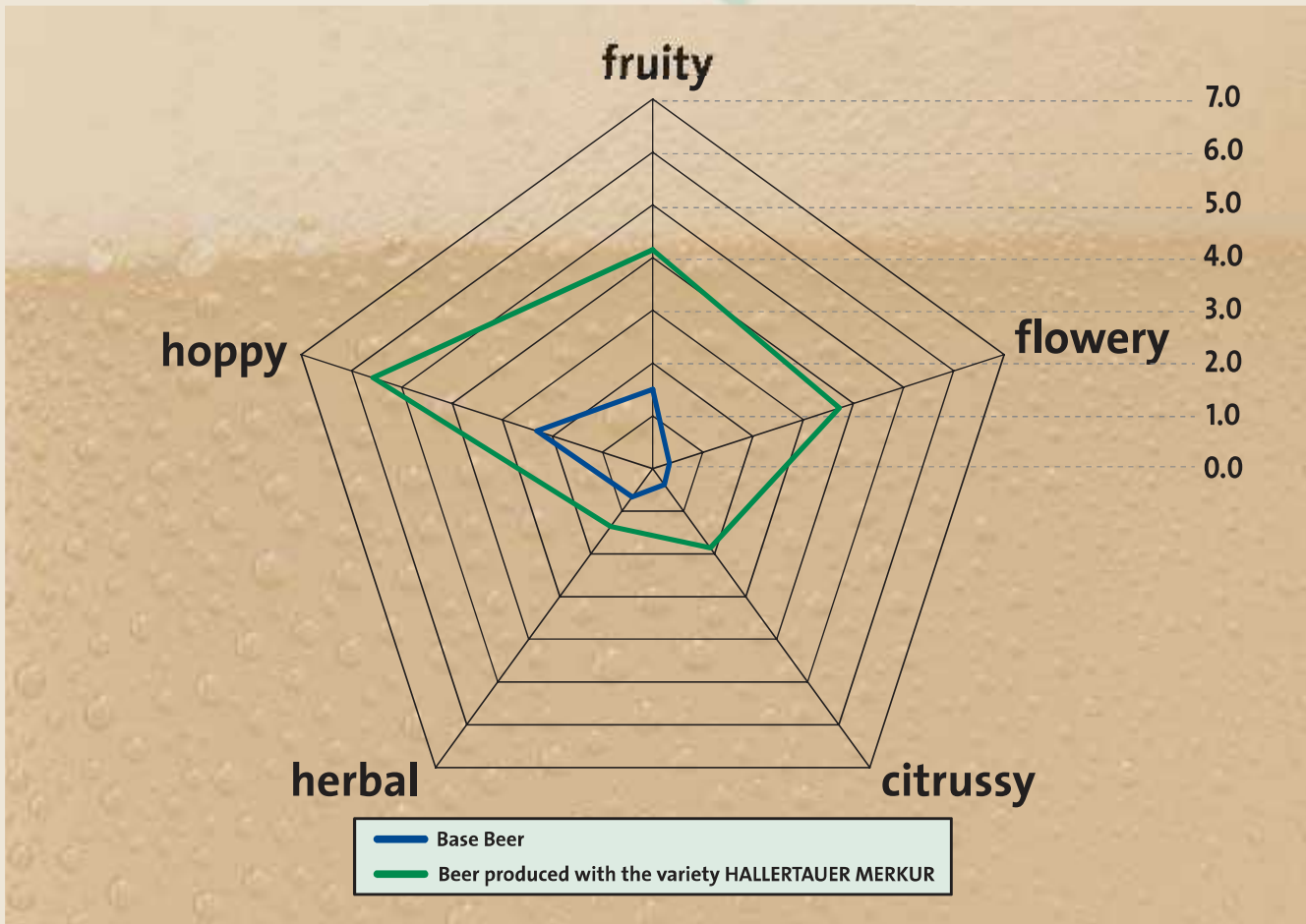
4. Sensory Evaluation of the Bitterness

1 2 3 4 5 6 7 8 9 10

Intensity

Harmony

The variety Hallertauer Merkur gives the beer a harmonic bitterness with medium intensity. In smell the flowery and hoppy impressions stand out as well as the fruity ones. In taste the hoppy tang prevails to some extent.