

BEGLEITURKUNDE

Als amtliches Eintrag der Verordnung (EWG) Nr. 1184/77 vom 29.7.1977,
geändert durch Verordnung (EWG) Nr. 1184/77 vom 15.5.1978.

DEUTSCHER SIEGELHOPFEN

(Einheitlich)



SORTIE

Saphir

GRUPPE

NR. BALLEN/BALLOT

GEWICHT IN KG (BRUTTO)

Aufgeber:

ORT

GEN

19

PLATZ
SIEGEL

BEI DER VERPACKUNG

Nr.:

1



Saphir

Characteristics

Bitter substances

alpha-acids	2.0 – 4.5 % *
beta-acids	4.0 – 7.0 % *
cohumulone	12 – 17 % ^x
colupulone	39 – 47 % ^x

Polyphenols

total content	4.0 – 5.0 % *
xanthohumol	0.3 – 0.4 % *

Aroma substances

total oil	0.8 – 1.4 % *
myrcene	25 – 40 % ^x
linalool	0.8 – 1.3 % ^x
beta-caryophyllene	9 – 14 % ^x
aromadendrene	0.5 – 1.0 % ^x
humulene	20 – 30 % ^x
farnesene	< 1 % ^x
beta-selinene	2.0 – 4.0 % ^x
alpha-selinene	2.0 – 4.0 % ^x

Very fine aroma variety

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

Resistance to disease:

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

Ripening time

medium early

Storage stability

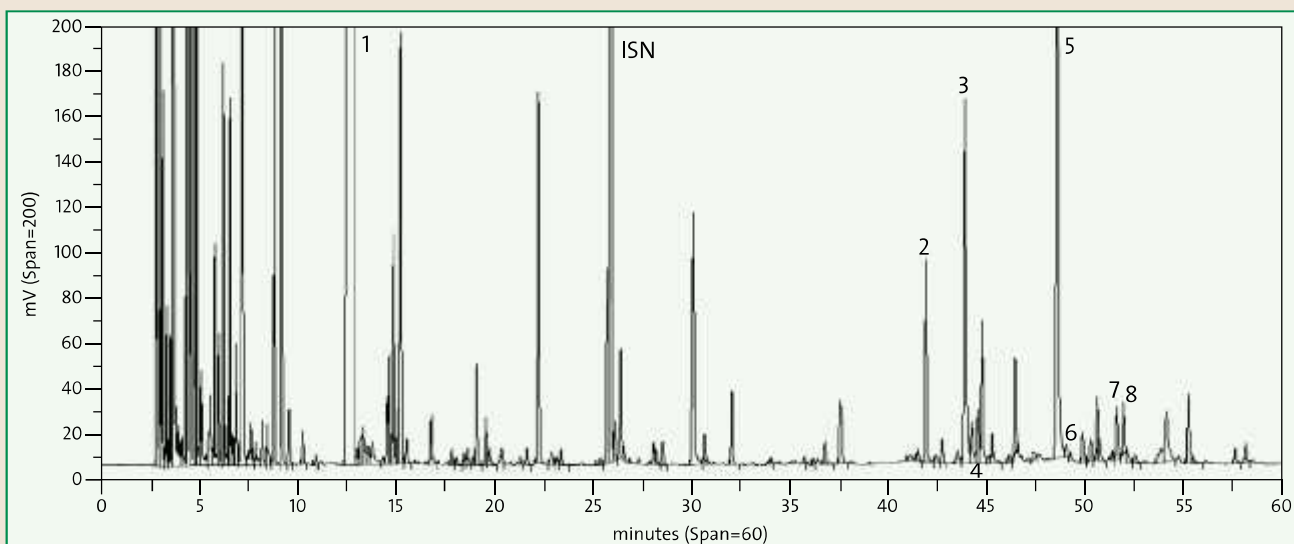
average

Average yield

1,750 kg/ha

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

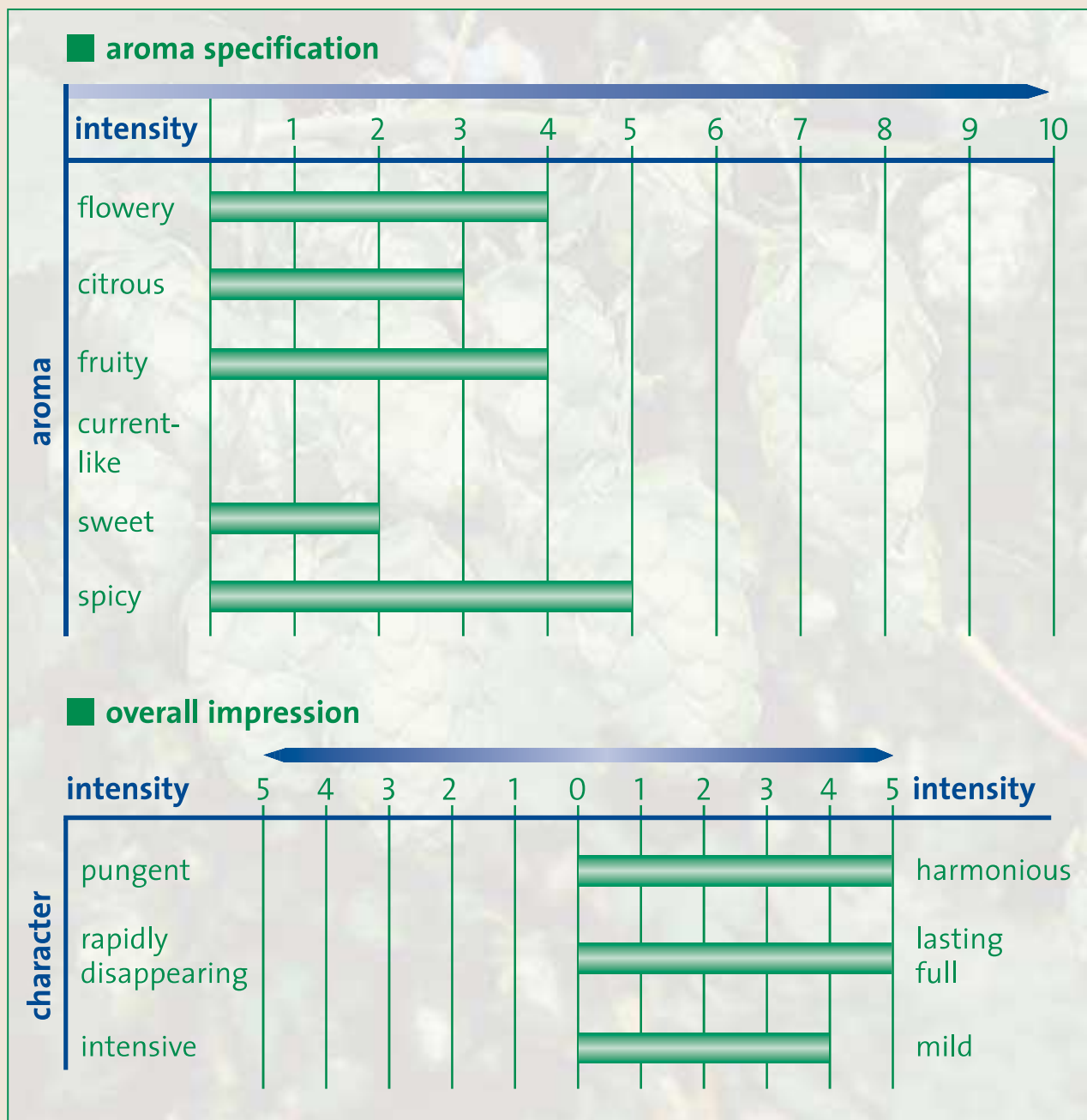
Headspace Gaschromatogramme



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

Saphir

Evaluation



Saphir is a product of the Hop Research Centre in Hüll with good resistance characteristics, average yields and very good production characteristics. This aroma variety was registered as a variety in 2002.

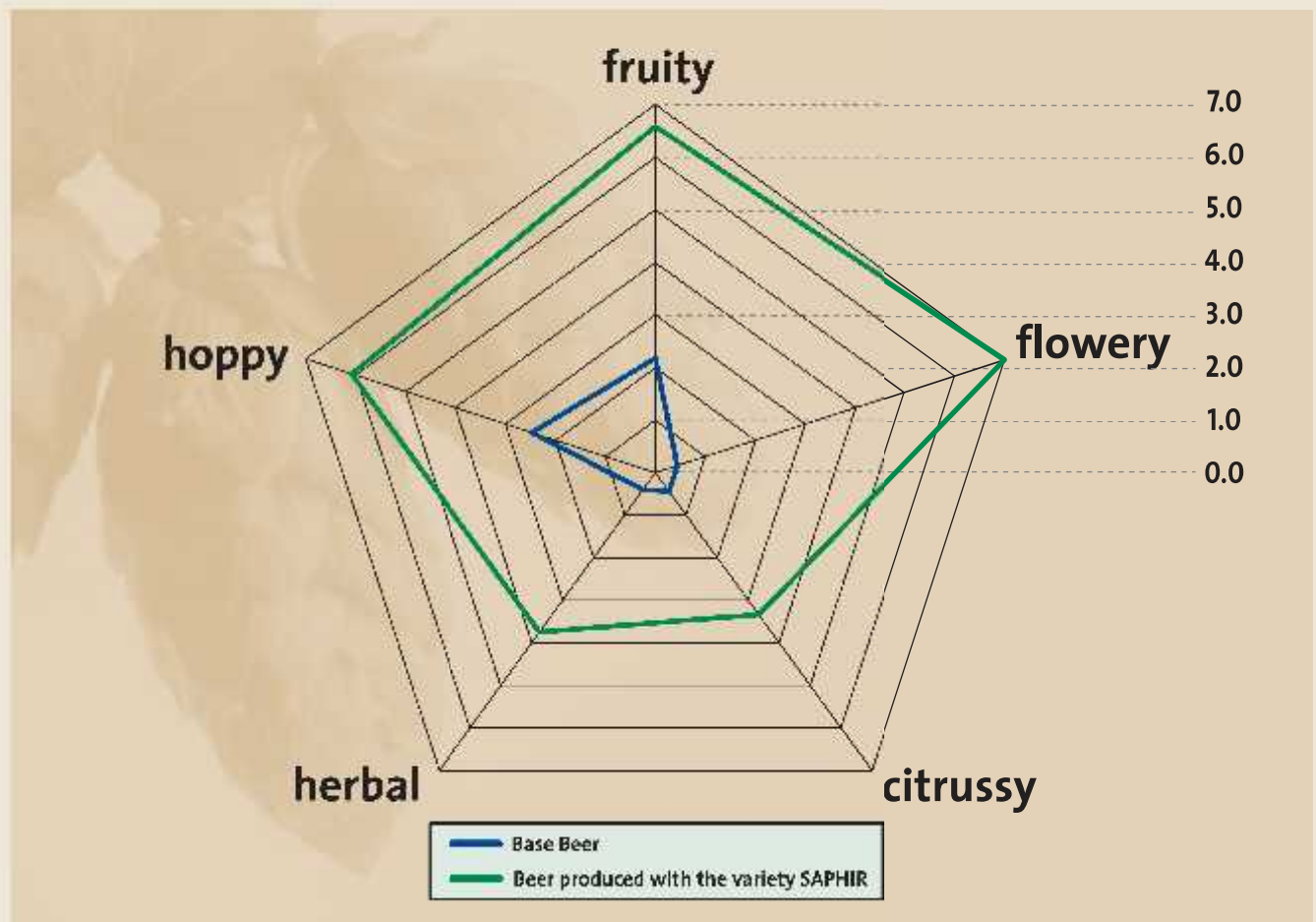


1. Beer Analysis

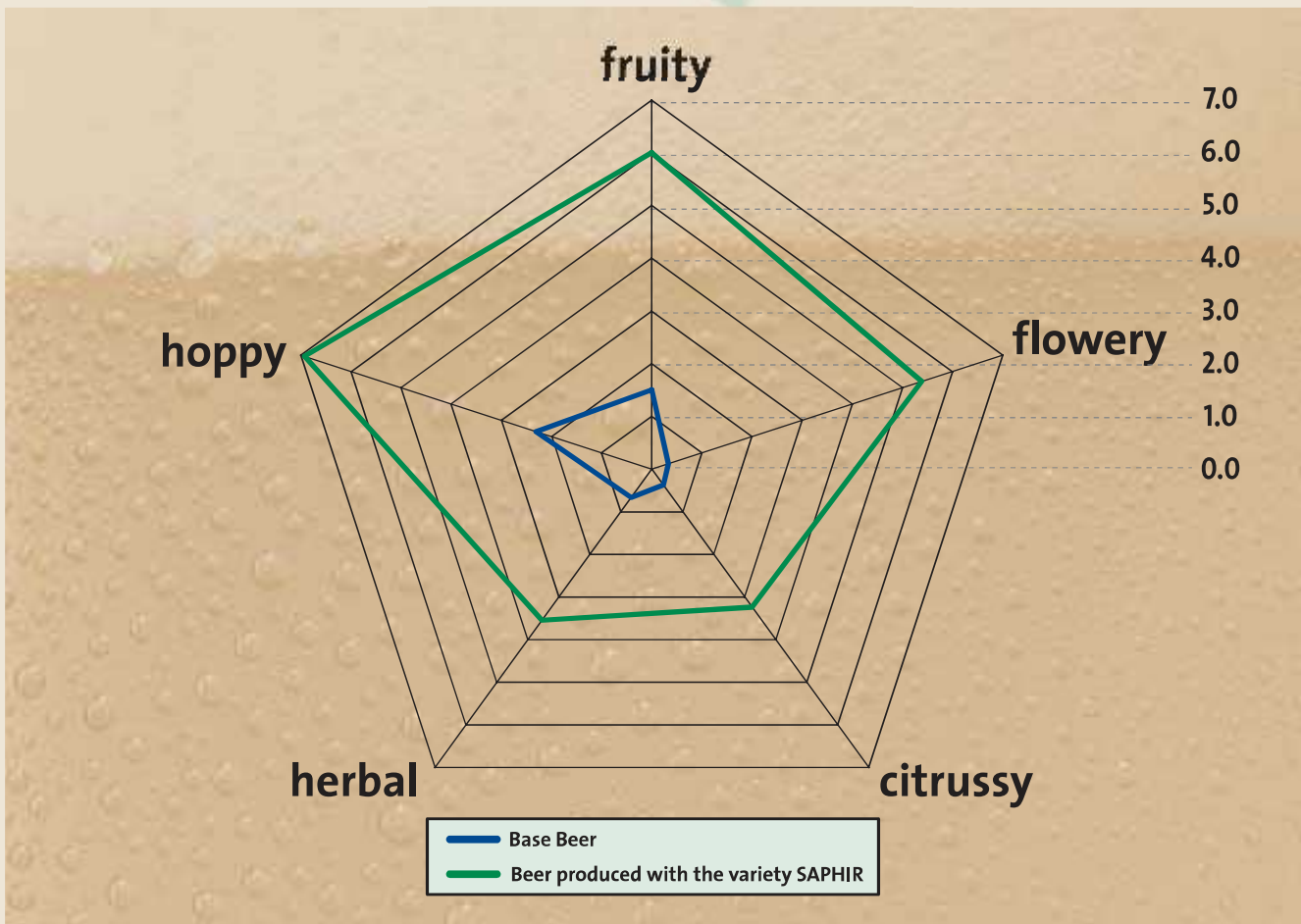
co-isohumulone	4.6 mg/l	iso-xanthohumol	0.85 mg/l
n-isohumulone	13.9 mg/l	xanthohumol	nd*
ad-isohumulone	2.5 mg/l	linalool	108 µg/l
∑ isohumulones	21.0 mg/l	total polyphenols	283 mg/l
bitterness	28 EBC-BU		

*nd: not detectable

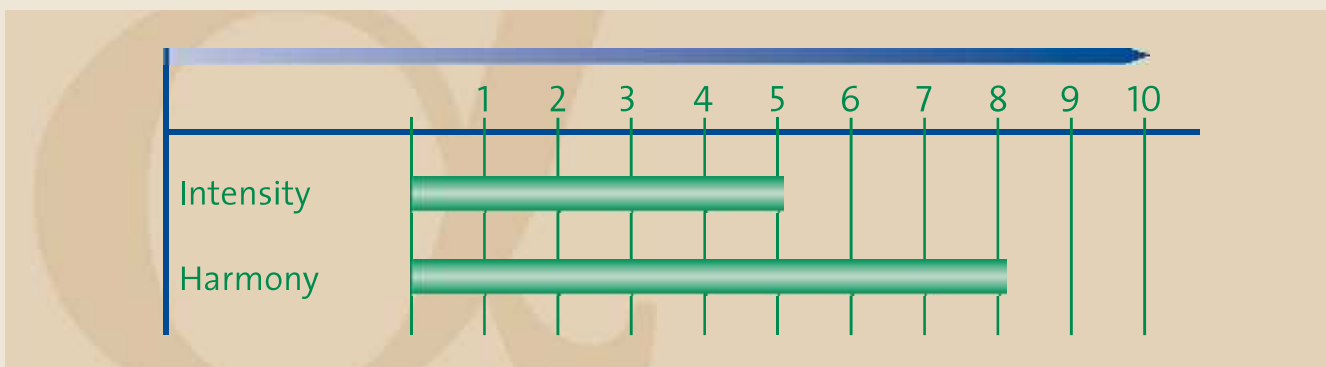
2. Sensory Evaluation "Hop Aroma" (Smell)



3. Sensory Evaluation “Hop Flavour” (Taste)



4. Sensory Evaluation of the Bitterness



Beers of the variety Saphir are marked by a distinct harmonic bitterness of medium intensity. In smell the distinct aroma is defined by flowery and fruity impressions, in taste also by a hoppy tang.