

BEGLEITKUND

DEUTSCHE STECHLHOPFEN



Tettnanger

KORT

GREN

19

abdruckbarer Aufkleber



Tettnanger

Characteristics

Bitter substances

alpha-acids	2.5 – 5.5 % *
beta-acids	3.0 – 5.0 % *
cohumulone	22 – 28 % ^x
colupulone	40 – 45 % ^x

Very fine aroma variety

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

Polyphenols

total content	5.0 – 6.0 % *
xanthohumol	0.3 – 0.4 % *

Aroma substances

total oil	0.5 – 0.9 % •
myrcene	20 – 35 % ^x
linalool	0.4 – 0.9 % ^x
beta-caryophyllene	6 – 11 % ^x
aromadendrene	< 0.2 % ^x
humulene	22 – 32 % ^x
farnesene	16 – 24 % ^x
beta-selinene	0.5 – 1.0 % ^x
alpha-selinene	0.5 – 1.0 % ^x

Resistance to disease:

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

Ripening time

early

Storage stability

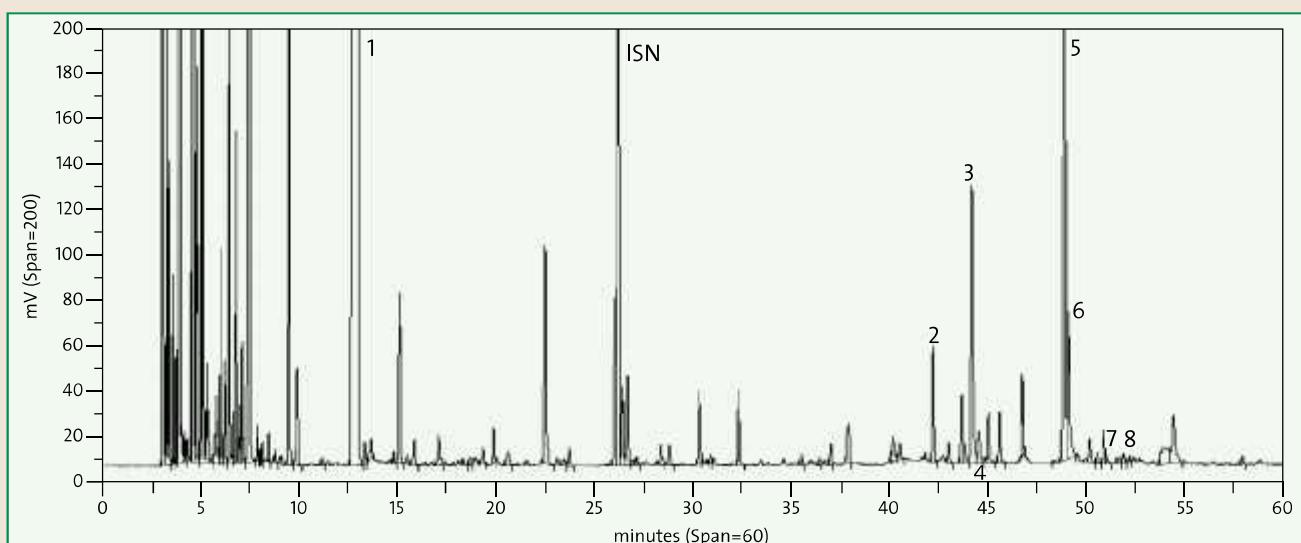
average

Average yield

1,300 kg/ha

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

Headspace Gaschromatogramme

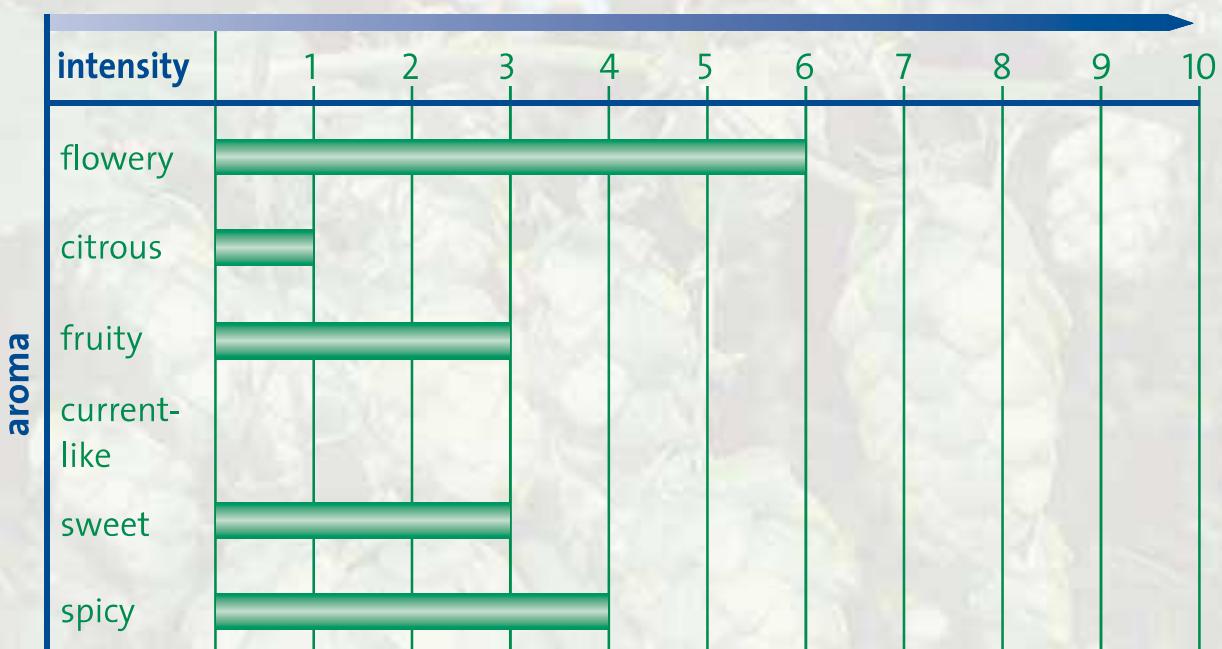


1 = myrcene · ISN = internal standard · 2 = linalool · 3 = beta-caryophyllene · 4 = aromadendrene · 5 = humulene · 6 = farnesene
7 = beta-selinene · 8 = alpha-selinene

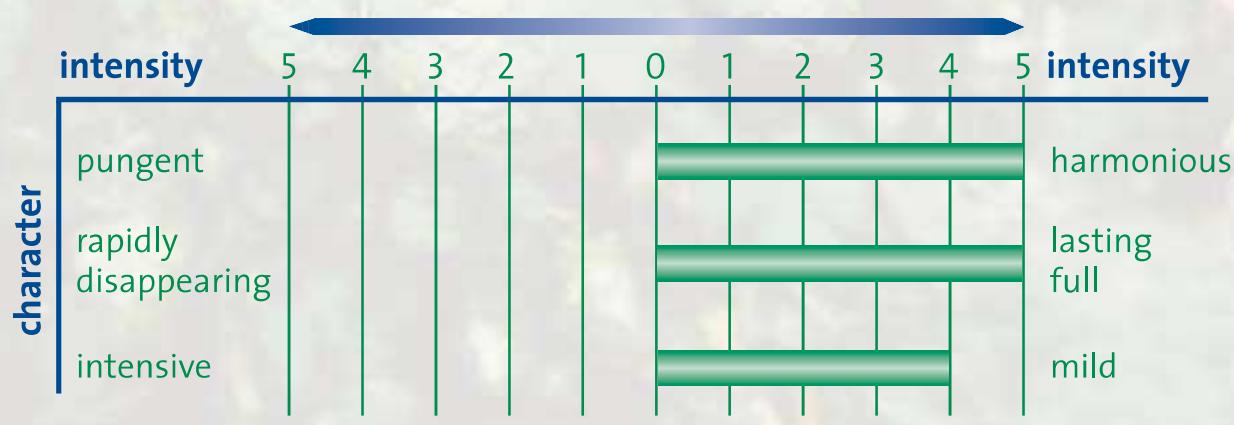
Tettnanger

Evaluation

■ aroma specification



■ overall impression



The local variety Tettnanger belongs to the Saazer range.
It is solely grown in Tettnang and produces average yields.



Brewing trial: Tettnanger

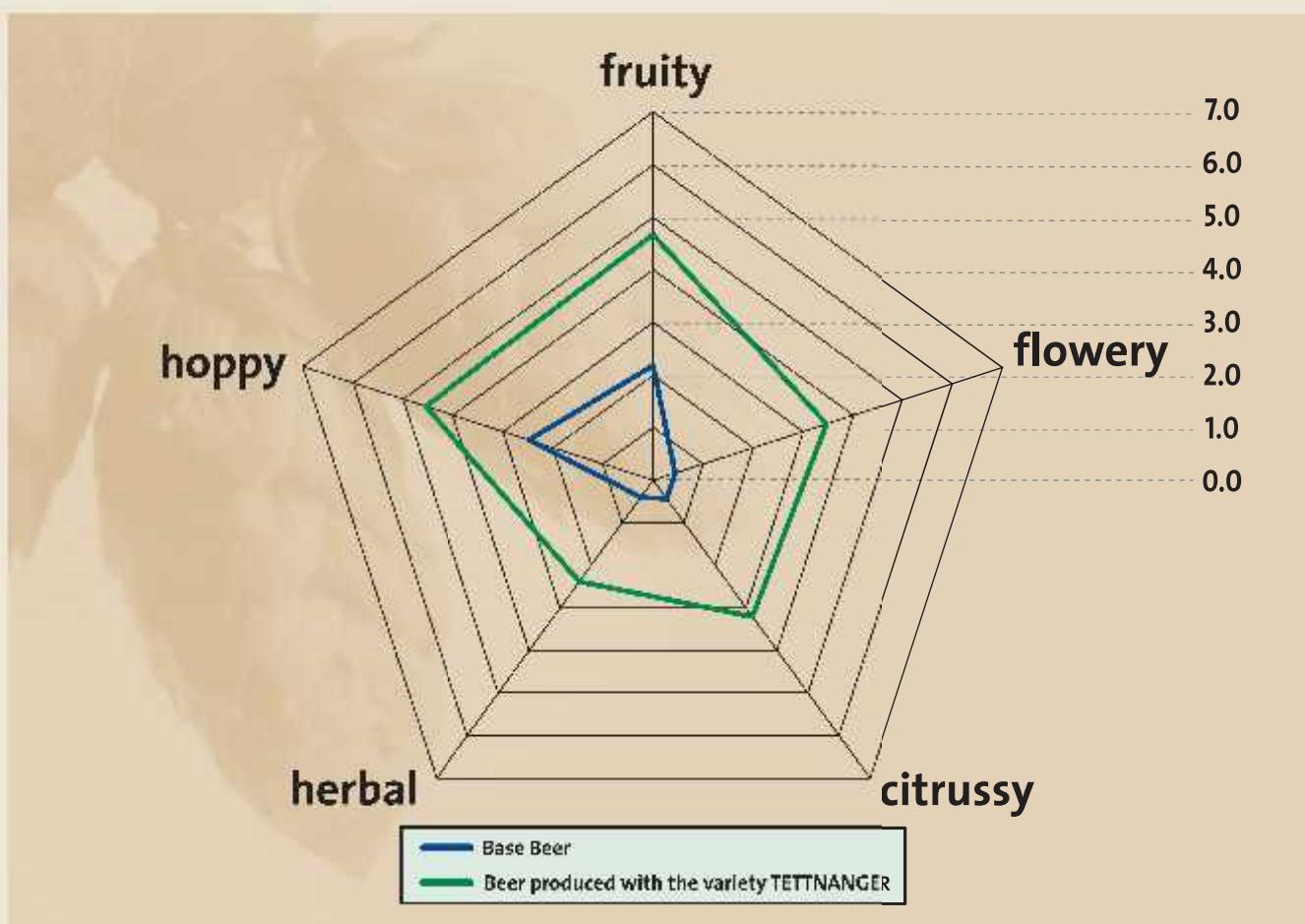


1. Beer Analysis

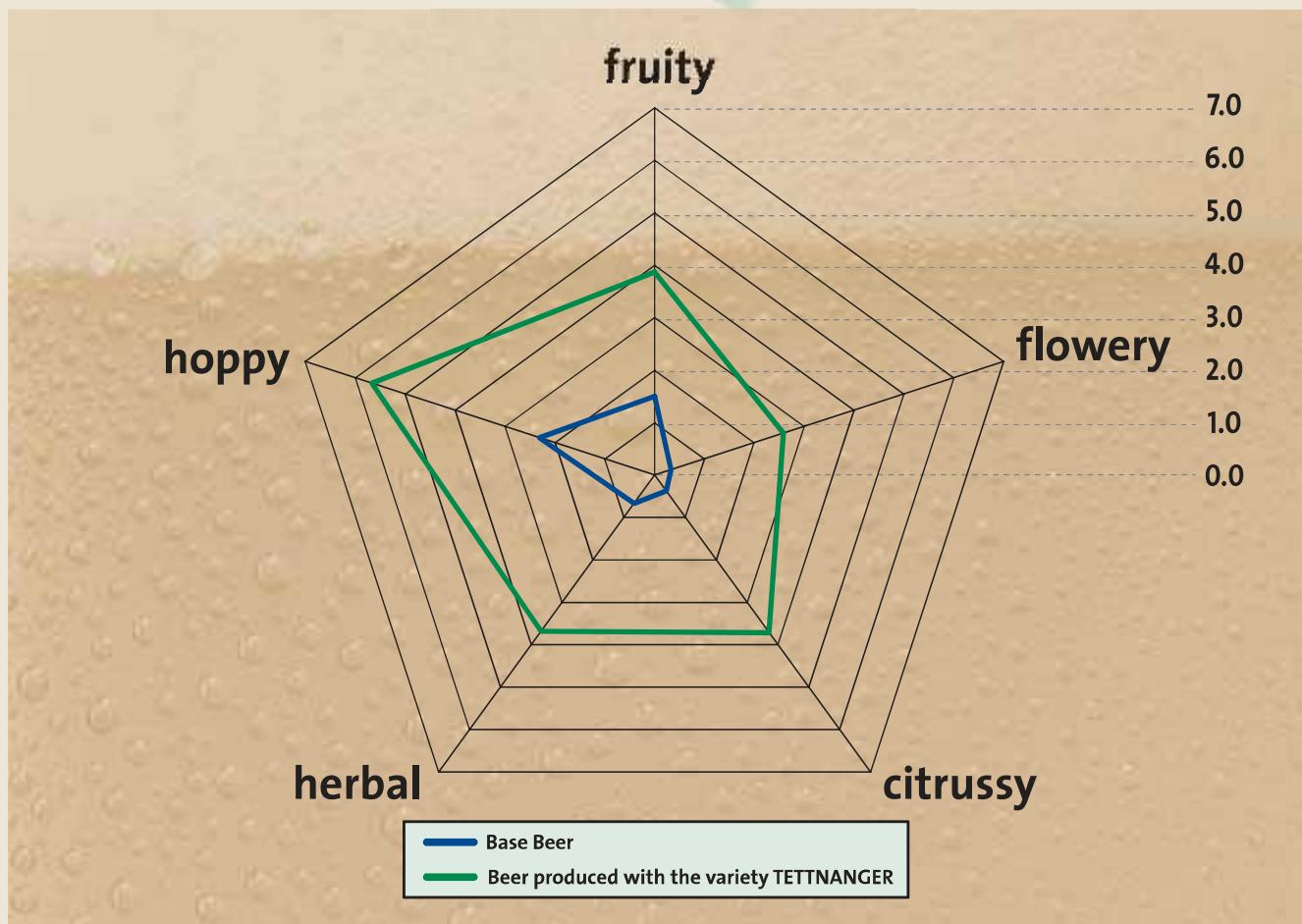
co-isohumulone	7.4 mg/l	iso-xanthohumol	0.73 mg/l
n-isohumulone	11.3 mg/l	xanthohumol	nd*
ad-isohumulone	3.2 mg/l	linalool	54 µg/l
Σ isohumulones	21.9 mg/l	total polyphenols	251 mg/l
bitterness	25 EBC-BU		

*nd: not detectable

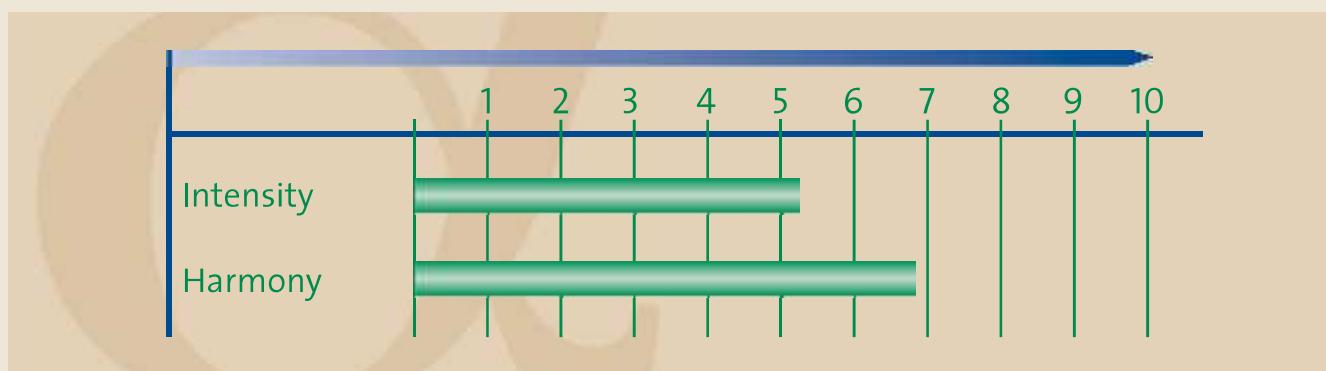
2. Sensory Evaluation "Hop Aroma" (Smell)



3. Sensory Evaluation “Hop Flavour” (Taste)



4. Sensory Evaluation of the Bitterness



The variety Tettnanger imparts the beer a harmonic bitterness of medium intensity. In smell all aroma impressions are evident. In taste particularly citrussy and herbal flavours are evident as well as a hoppy flavour.