Lupex GmbH
Mainburger Str. 19
84072 Au / Hallertau

Phone: +49 8752-86130
E-mail: beratung@lupex.de
Website: www.lupex.de

SAPHIR

A superfine and mild aroma variety that has a complex aroma profile. This variety is used mainly for upper fermenting beers and offers a very wide spectrum of fruity and spicy aroma

Aroma classification

Aroma specification:
Spicy, Flowery, Citrusy

- ●●●○○ fruity
- ●●●●○ flowery
- ●●●○○ citrusy
- ●●○○○ spicy
- ●●○○○ earthy / resinous
- ●●●○○ herbaceous
- ○○○○○ sweet

Description, Cultivation & Yield

Genetic Origin:	A cross breed between Hüller bred stems 83/17/20 and 80/56/6.
Weight (kg/ha):	1.600 – 1.900
Classification:	Aroma
Maturity:	early to middle
Country of Plantation:	Germany
Plantation area (ha):	450
Welt:	Resistant
Primary downy Dew:	Vunerable
Powdery Mildew:	Resistant
Aphid:	Tolerant
Brewhouse:	Hallertauer Tradition, Spalter Select
Kalthopfung:	Hallertauer Mittelfrüh

Facts & Figures

Alpha-Acid %:	2,0 – 4,5
Beta-Acids %:	4 – 7
Co-Humulone % rel.:	11 – 17
Total Oil (ml/100g):	0,6 – 1,4
Resins : Alpha-Acid:	1,3
Xantholhumol (EBC 7.7):	0,3 - 0,4
Beta-Caryophyllen: Humulen:	0,40 - 0,50
Farnesen % the total oil amount:	0,40 – 0,50
Linalool % the total oil amount:	0,8 – 1,3
Linalool: Alpha-Acid:	0,29 – 0,40