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SPALTER

A superior aroma variety with a very balanced aroma profile, whereas no specific aroma is brought forward in the forefront. The selected beer shall offer a slight floral character.

Aroma classification

Aroma specification:
Hop Spicy, Grassy, Tea, Citrusy

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

Description, Cultivation & Yield

Genetic Origin:	Germany, origin bred from old Hallertauer regional variety's
Weight (kg/ha):	1.000 – 1.300
Classification:	Aroma
Maturity:	early
Country of Plantation:	Germany
Plantation area (ha):	120
Welt:	Resistant
Primary downy Dew:	Vunerable
Powdery Mildew:	Resistant
Aphid:	Vunerable
Brewhouse:	Tettnanger, Saazer, Lubliner
Kalthopfung:	Tettnanger, Saazer, Lubliner

Facts & Figures

Alpha-Acid %:	2,5 – 5,5
Beta-Acids %:	3 – 5
Co-Humulone % rel.:	22 – 29
Total Oil (ml/100g):	0,5 – 1,0
Resins : Alpha-Acid:	1,13
Xantholhumol (EBC 7.7):	0,2 - 0,3
Beta-Caryophyllen: Humulen:	0,4
Farnesen % the total oil amount:	<1
Linalool % the total oil amount:	0,5 – 0,8
Linalool: Alpha-Acid:	0,15 – 0,20