



Hopunion CBS, LLC

US HALLERTAU

Pedigree	Traditional German variety, originally selected in the area of the same name.
Maturity	Early
Yield	900 – 1400 kg./ha. or 800 – 1250 lb./ac.
Growth Habit	Can be variable in production
Disease/Pest Susceptibility	Can display reaction to Prunus necrotic ring-spot virus infection. Fairly sensitive to downy mildew, Verticillium wilt and insects.
Pickability/Drying/Baling	Fair to good
Cone-Structure	Fairly loose, small and light
Lupulin	Moderate amount, quite pale
Aroma	Very mild, slightly flowery and somewhat spicy
Alpha Acids	3.5 – 5.5% w/w
Beta Acids	3.5 – 5.5% w/w
Co-Humulone	18 – 24% of alpha acids
Storageability	52 – 58% alpha acids remaining after 6 months storage at 20° C
Total Oil	0.6 – 1.0 mls/100 grams
Myrcene	35 – 44% of whole oil
Humulene	30 – 38% of whole oil
Caryophyllene	10 – 12% of whole oil
Farnesene	<1% of whole oil
General Trade Perception	Traditional German aroma hop
Possible Substitutions	Liberty, German Hallertau, German Tradition
Typical Beer Styles	Lager, Pilsner, Bock, Wheat, Kölsch, Munich Helles, Belgian-Style Ales
Additional Information	Limited acreage grown, though seeing increased popularity among craft-brewers. More expensive than the triploid Hallertau, Mt Hood & Liberty, which have better yield. Have seen, for example, Mt Hood sold as simply Hallertau. If you want Hallertau, make sure you are getting the real thing. If you're not sure, ask!

Personal Notes: