



Hopunion CBS, LLC

CZECH SAAZ

Pedigree	Czech aroma landrace variety selected in the area of the same name.
Maturity	Various maturities in different clonal selections
Yield	900 – 1500 kg./ha. Or 800 – 1350 lb./ac.
Growth Habit	Some clones quite vigorous, others weak
Disease/Pest Susceptibility	Susceptible to downy and powdery mildew. Not tolerant to hop wilt. Shows increased productivity when freed of viruses.
Pickability/Drying/Baling	Tendency to cone shatter if handled roughly
Cone-Structure	Smallish, light cone
Lupulin	Not abundant, pale yellow color
Aroma	Very mild with pleasant hoppy notes
Alpha Acids	3 – 4.5% w/w
Beta Acids	3 – 4.5% w/w
Co-Humulone	24 – 28% of alpha acids
Storageability	45 – 55% alpha acids remaining after 6 months storage at 20° C
Total Oil	0.4 – 0.7 mls/100 grams
Myrcene	20 – 25% of whole oil
Humulene	40 – 45% of whole oil
Caryophyllene	10 – 12% of whole oil
Farnesene	11 – 15% of whole oil
General Trade Perception	The classical “noble” aroma hop with long and strong traditions. Associated with the renowned Pilsner lager.
Possible Substitutions	US Saaz, Polish Lublin, US Sterling
Typical Beer Styles	Pilsner, Lagers, Belgian-Style Ales, Lambic, sometimes Bitter
Additional Information	By far the predominant Czech variety and clones of it are grown in Poland and the Ukraine.
Personal Notes:	