

# Fruit flavours for your beer

## Hallertau Blanc – Huell's new cultivated variety

Agriculture

BayWa

### What is Hallertau Blanc?

**Hallertau Blanc** is Huell's new cultivated variety, newly approved in 2012 and known as "Flavour Hops" due to its characteristic aroma and taste.

**Hallertau Blanc** makes a great impression with its pleasant hints of wine, its flowery fruits and an aroma ranging from subtly sweet to gooseberry.

**Hallertau Blanc** is suitable for use in both top-fermented and bottom-fermented beer specialities.

Its unique character is reminiscent of Sauvignon Blanc and can be blended into the beer's own distinctive aroma and flavour profile. Beers previously brewed with **Hallertau Blanc** have already made a great impression thanks to the quality of the bitterness and in particular their enhanced aroma profile. The distinctive wine character of these hops is best released by dosing it at the cold stage (dry hopping).

### Growing areas: Hallertau & Tettang

The very finest quality thanks to contractual production by selected growers in ideal locations.

### Who uses Hallertau Blanc?

It is particularly suitable in targeted applications to create sensory differentiation in top-fermented and bottom-fermented beers, dark beers and speciality beers.

### Recommended use:

				
3 x 	5 x 	4 x 	5 x 	5 x 
Range: 1 x  up to 5 x 				

# Hallertau Blanc – hops aroma with hints of wine and fruit



## The Hallertau Blanc aroma:

- Wine
- Gooseberry
- Fruit
- Passion fruit

## Hallertau Blanc recommended dosage:

adding raw hops or hops pellets  
at the cold stage.

## Aroma profile – dwell time with Hallertau Blanc:

	bottom- fermented	top- fermented	strong	speciality beer
g/hl	80	200	250	> 250

3–5 days 2–4 weeks

fruity, wine berries, wine



## Hallertau Blanc analysis data:

Alpha:	9.5–11.5 %
Beta:	4.5–5.5 %
Cohumulone:	approx. 25 %
Total oil*:	approx. 1.5 mls/100 g
Myrcene**:	71
Beta-Caryophyllene**:	0.4
Humulene**:	0.4
Farnesene**:	0.8
Linalool**:	0.4
Limonene**:	0.5
Geraniol**:	< 0.1
Nerol**:	0.1
Citronello**:	< 0.1
2-Methyl butyl isobutyrate**:	1.3

\* Total oil according to EBC 7.10

\*\* Individual substances in % of total oil according to EBC 7.12

**Note:** Dr. Kaltner will be happy to assist with any technical queries. Please be aware that factors such as crop year, growing area, time of harvest and grower can affect the nature of the aroma. The recommendations for use should be treated as approximate guidelines only. Each specific brewing process can also affect the resulting sensory hops character of a beer and should therefore be individually adjusted to suit.

Our team  
will be deligh-  
ted to answer  
any queries  
you may  
have.



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