HÜLL MELON

GERMANY



HÜLL MELON IS ONE OF THE GERMAN VARIETIES
RELEASED IN 2012. IT WAS BRED FROM A CASCADE
MOTHER AT THE HÜLL HOP RESEARCH CENTER. IT IS
ONE OF THE RECENT VARIETIES BRED AND
COMMERCIALIZED IN RESPONSE TO
DEMAND FROM THE CRAFT BEER INDUSTRY'S
DESIRE FOR BOLD TASTES AND DIFFERENTIATING
FLAVORS. FLAVORS: MELON, PEACH TEA,
STRAWBERRY, GERANIUM, ANISEED.

TECHNICAL DATA
ALPHA (%): 7.0-8.0
BETA (%): 6.0-8.0
COHUMULONE (% OF ALPHA ACIDS): 25-30
TOTAL OIL (ML/100G): 0.8-2.1
MYRCENE (% OF TOTAL OIL): 26-42
HUMULENE (% OF TOTAL OIL): 10-20
CARYOPHYLLENE (% OF TOTAL OIL): 5-10
FARNESENE (% OF TOTAL OIL): <1
LINALOOL (% OF TOTAL OIL): 0.2-0.3
TOTAL POLYPHENOLS (%): 3.0-4.6

