



# HALLERTAU TETTANG

<b>PEDIGREE</b>	<b>TRADITIONAL GERMAN LANDRACE VARIETY</b>
<b>AROMA/FLAVOR</b>	<b>MILD AND PLEASANT, SLIGHTLY SPICY</b>
<b>ALPHA ACIDS</b>	<b>2.5 - 5.5%</b>
<b>BETA ACIDS</b>	<b>3.0 - 5.0%</b>
<b>COHUMULONE</b>	<b>22 - 28% OF ALPHA ACIDS</b>
<b>TOTAL OIL</b>	<b>0.5 - 0.9 ML/100G</b>
<b>MYRCENE</b>	<b>20 - 35% OF TOTAL OIL</b>
<b>HUMULENE</b>	<b>22 - 32% OF TOTAL OIL</b>
<b>CARYOPHYLLENE</b>	<b>6 - 11% OF TOTAL OIL</b>
<b>FARNESENE</b>	<b>16 -24% OF TOTAL OIL</b>

<b>DESCRIPTION</b>
<p>THE TETTANGER VARIETY IS A TRADITIONAL AND INDIGENOUS HOP FROM THE SAAZ GROUP WHICH IS MAINLY CULTIVATED AROUND TETTANGER ON LAKE CONSTANCE IN GERMANY. THE UNIQUE COMBINATION OF THE FAVORABLE CLIMATE AND SANDY CLAY SOILS FROM THE ICE AGE PRODUCES A VERY FINE AROMA. TETTANGER IS WIDELY USED IN LAGER BEER STYLES.</p>

WILLAMETTEVALLEYHOPS.COM



CONTACT YOUR TERRITORY MANAGER OR EMAIL: [OFFICE@WVHOPS.COM](mailto:OFFICE@WVHOPS.COM) TO ORDER.