

HALLERTAU TETTANG

GERMANY



THE TETTANG TETTANGER VARIETY, ALSO KNOWN AS TETTANGER, IS A TRADITIONAL AND INDIGENOUS HOP FROM THE SAAZ GROUP. IT IS MAINLY CULTIVATED AROUND TETTANGER IN THE LAKE CONSTANCE REGION OF GERMANY. THIS LOCATION PROVIDES FAVORABLE CLIMATE AND SANDY CLAY SOILS THAT PROMOTES THE PRODUCTION OF FINE HOP AROMA. THIS VARIETY HAS A GOOD TOLERANCE TO PLANT DISEASES. TETTANG TETTANGER IS WIDELY USED IN LAGER BEER STYLES.

TECHNICAL DATA

ALPHA (%): 2.5-5.5

BETA (%): 3.0-5.0

COHUMULONE (% OF ALPHA ACIDS): 22-28

TOTAL OIL (ML/100G): 0.5-0.9

MYRCENE (% OF TOTAL OIL): 20-35

HUMULENE (% OF TOTAL OIL): 22-32

CARYOPHYLLENE (% OF TOTAL OIL): 6-11

FARNESENE (% OF TOTAL OIL): 16-24

LINALOOL (% OF TOTAL OIL): 0.4-0.9

TOTAL POLYPHENOLS (%): 5.0-6.0



WILLAMETTE VALLEY HOPS