

Hallertauer Tradition

Hallertauer Tradition was developed by the Hop Research Center in Hüll, Germany. It was approved in 1993 as an aroma hop variety. This hop variety exhibits good plant health and excellent agronomic properties. In terms of growing area, Hallertauer Tradition is the third largest hop variety planted in Germany. As its name suggests, this aroma hop is used to brew traditional European beer styles. Its aroma is complex, striking a balance between classic spicy hop notes and floral impressions.



Mother

Landrace

Father

Landrace

Hallertauer Tradition

Analytical Values

Bitter Substances

α -acid [EBC 7.4]	5.4 % w/w
β -acid [EBC 7.7]	4.6 % w/w
β/α [EBC 7.7]	0.8
Co-Humulone [EBC 7.7]	26 % rel.

Aroma Substances

Total Oil [EBC 7.10]	0.70 ml/100 g
Myrcene [GC-FID]	209 mg/100 g
β -Caryophyllene [GC-FID]	53 mg/100 g
Farnesen [GC-FID]	2 mg/100 g
α -Humulene [GC-FID]	185 mg/100 g
Σ Hydrocarbon fraction [GC-FID]	479 mg/100 g
Linalool [GC-FID]	8 mg/100 g
Geraniol [GC-FID]	1 mg/100 g
Geranyl acetate [GC-FID]	0 mg/100 g
2-methylbutyl 2-methylpropanoate [GC-FID]	12 mg/100 g
Σ Oxygen fraction [GC-FID]	65 mg/100 g
Σ Monoterpene alcohols and esters [GC-FID]	10 mg/100 g
Σ Propanoate [GC-FID]	16 mg/100 g
Σ unsaturated esters [GC-FID]	5 mg/100 g
Σ Esters [GC-FID]	24 mg/100 g
Σ Sesquiterpene alcohols [GC-FID]	11 mg/100 g
Σ Ketone [GC-FID]	14 mg/100 g
Σ Hydrocarbon fraction + Oxygen fraction [GC-FID]	543 mg/100 g

Polyphenols

Polyphenols [EBC 7.14]	4.3 % w/w
Σ Low-molecular polyphenols [EBC 7.7]	8569 mg/l
Xanthohumol [EBC 7.7]	0.41 % w/w

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Usage in Brewing

Often Used

	rarely	medium	frequently
Boil – Beginning			
Boil – Midpoint			
Boil – End & Whirlpool			
Dry Hopping			

Recommended Beer Styles

	rarely	medium	frequently
Lager			
Ale			
Heavily dry-hopped beers			
Dark Beer			
Wheat Beer			
Belgian Origin Styles			

Agronomic Aspects

	low	medium	high		
Climate Tolerance	<div></div>				
	low	medium	good	very good	
Plant Health	<div></div>				
	early	medium early	medium	medium late	late
Maturity	<div></div>				