



- ❖ **Hop Variety:** ***NZ Hallertau Aroma***
- ❖ **Origin:** Triploid variety developed at the DSIR Research Station from an open-pollinated Hallertau Mittelfrüh; released in 1998.
- ❖ **Maturity:** Early season
- ❖ **Yield:** 2650 kgs/ha (2336 lbs/acre)
- ❖ **Disease Reaction:** As no real disease problems in NZ, resistance is not defined.
- ❖ **Cone Structure:** Dense cluster
- ❖ **Quality:**
- **Aroma** Floral with slightly citrus character
 - **Storage Stability** Very good
- ❖ **HPLC Data:**
- **Alpha-Acids** 7.5 – 9.0% w/w
 - **Cohumulone** 35% of alpha-acids
 - **Beta-Acids** 5.8 – 6.2% w/w
 - **Xanthohumol** Typically 0.40% w/w
- ❖ **Hop Oils:**
- **Total Oil** 1.0% v/w
of which typically:
 - **Myrcene** 47%
 - **Humulene** 12%
 - **Caryophyllene** 6%
 - **Farnesene** 5%
 - **Linalool** N/A
- ❖ **Brewing Character:** Commonly used aroma variety producing a flavor slightly less spicy than a true Hallertau Mittelfrüh; claimed to retain its clean taste even in aged beers.

VDS 107/02 issued 31-January-03