

# CZECH SAAZ

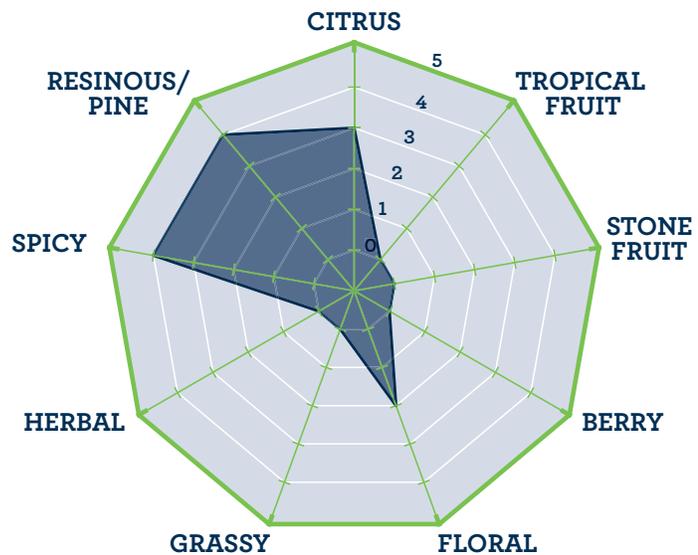
Czech Republic



**Origin:** Czech Republic. Named for the town of Zatec, Saaz is the major landrace variety of the hopyards of the Czech Republic and the quintessential noble hop. It accounts for over 80% of the total acreage in its home country.

**Usage:** Indispensable for authentic Bohemian-style Pilsner, Saaz possesses a mild but distinctively spicy, pungent quality that is equally at home in other pale lager styles as well as Belgian and farmhouse ales.

**Aroma & Flavor Characteristics:** Soft, pleasantly spicy and herbal with vivid woody, earthy, and dark floral character. Distinctively “hoppy” in pale worts. Rootstock grown elsewhere does not have the same range or balance as Czech flowers.



## SENSORY HIGHLIGHTS

Spicy  
Herbal  
Floral



## BREWING VALUES

Alpha Acid Range: 2.0 - 5.0%  
Beta Acid Range: 4.5 - 8.0%  
Co-Humulone as % of alpha: 23 - 26  
Total oils mL/100 gr.: 0.4 - 1.0



## OIL FRACTIONS

Myrcene: 25 - 40%  
Humulene: 15 - 30%  
Caryophyllene: 6 - 9%  
Farnesene: 14-20%  
B-Pinene: 0.4 - 0.8%

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