

# DIAMANT

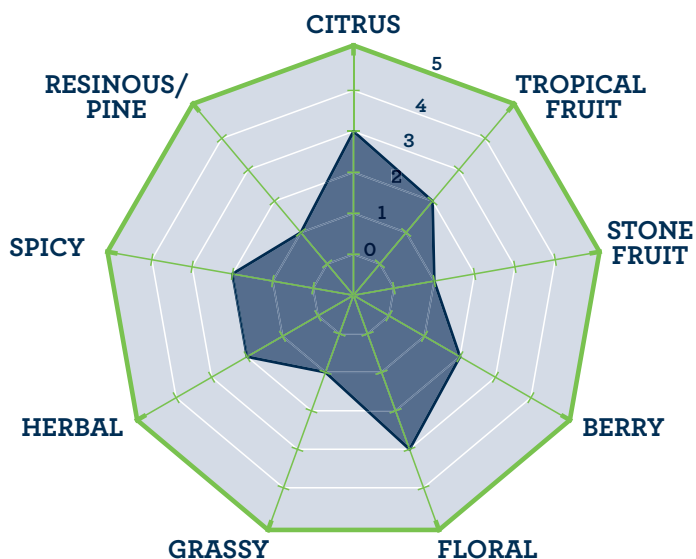
German




## Breeding / Development:

New German variety from our partners at the German hop farmers coop HVG. Diamant is a divergence from traditional German hop expectations, bringing a fresh citrus, berry, and floral notes.

**Sensory:** Diamant offers bright orange citrus, light floral, and sweet berries.




**Brewing Application:** Aroma. The new-school hoppy aromas of Diamant's profile lend it to use in American IPAs and other hop-forward styles. Diamant was developed and designed to have a higher oil content, and offers a high transfer of aromatic compounds in the brewing process. Rub notes of floral, orange, lemon/lime and strawberry present as strong candied citrus aromas and tangerine flavors in a beer. Ideal for late additions in hoppy ales.




**SENSORY HIGHLIGHTS**

**Floral**  
**Citrus**  
**Fruity**



**BREWING VALUES**

Alpha Acid Range: 5.5 - 8.5%  
Beta Acid Range: 5.0 - 7.0%  
Co-Humulone as % of alpha: 16 - 22  
Total oils mL/100 gr.: 1.5 - 2.0



**OIL FRACTIONS**

Myrcene: 59.3%  
Beta caryophyllene: 7.1%  
Farnesene: 16.5%  
Humulene: 11.9%  
Linalool: 1.4%  
Geraniol: 0.2%

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