

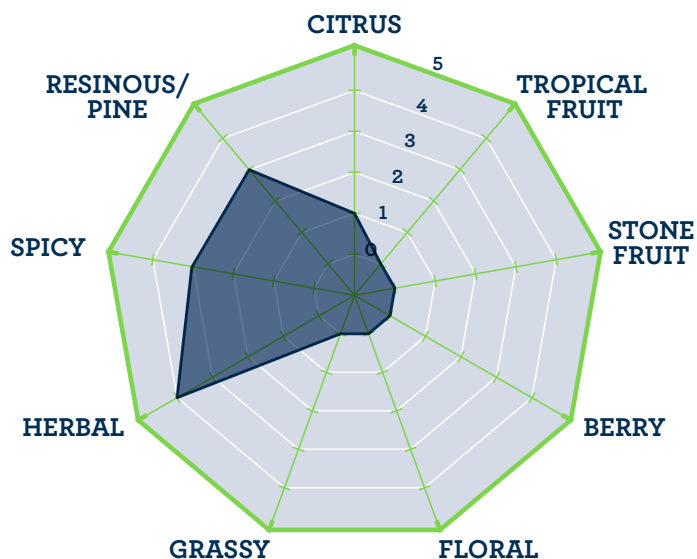
# SMARAGD

German



**Origin:** Germany. Bred at the Hop Research Institute in Hüll as a high-yield, disease-resistant alternative to Hallertau Mittelfrüh, Smaragd (“emerald” in German) was released in 2007.

**Usage:** Aroma. With low cohumulone and a noble hop profile, Smaragd is a natural fit for classic Pilsners, continental and new-world lagers, and Belgian ales.




**Aroma & Flavor Characteristics:** Fruity, floral, and spicy with woody, herbal undertones.




**SENSORY HIGHLIGHTS**

**Fruity  
Floral  
Spice**



**BREWING VALUES**

Alpha Acid Range: 4.0 - 6.0%  
Beta Acid Range: 3.5 - 5.5%  
Co-Humulone as % of alpha: 13 - 18  
Total oils mL/100 gr.: 0.4 - 0.8



**OIL FRACTIONS**

Humulene: 30 - 35%  
Farnesene: >1%  
Linalool: 1 - 2%

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