

Hallertau Blanc



German

Origin: Germany. A daughter of Cascade released in 2012 and bred specifically to answer the needs of American craft beer styles.

Usage: Aroma, particularly whirlpool and dry hopping to take full advantage of the very high myrcene fraction. With its pronounced tropical profile, Hallertau Blanc has strong affinity for many of the same styles as southern hemisphere hops: IPA, Belgian ales, wheat beer, and Brett fermentations.

Aroma & Flavor Characteristics: Moderate to strong featuring pineapple, gooseberry, white grape, fresh lemongrass stalk, and passionfruit. Reminiscent of many recent Southern Hemisphere varieties, but with a cleaner, less “dank” profile.

Maturity: No data available

Yield: No data available

Alpha Acid Range %	0.0 - 11.0%
Beta Acid Range %	4.0 - 7.0%
Co-Humulone as % of alpha	28 - 35%
Total oils mL/100 gr.	1.2 - 2.2



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