

# Saphir



German

**Origin:** Germany. Released in 2002 by the Hop Research Center in Hüll with a combination of “noble” hop characteristics with good cultivation properties.

**Usage:** Aroma. As a higher-yielding, more disease-resistant alternative to Hallertau Mittelfrüh, Saphir can be used in many of the same formulations: Belgian ales, Weissbiers, farmhouse ales, as well as traditional continental lagers.

**Aroma & Flavor Characteristics:** Strongly but pleasantly spicy with sweet, fruity overtones (citrus, red berries). Mild and approachable in the “noble hop” sense.

**Maturity:** Medium-early

**Yield:** 1,750 kg/ha

Alpha Acid Range %	2.0 - 4.5%
Beta Acid Range %	4.0 - 7.0%
Co-Humulone as % of alpha	12 - 17%
Total oils mL/100 gr.	0.8 - 1.4



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