

# Tettnang



German

**Origin:** Germany. The major landrace variety in the region of the same name in far southern Germany, Tettnanger has common ancestry with Saaz but a unique profile due to its provenance. It is a classic European noble hop.

**Usage:** Aroma. Tettnanger's complex and delicate flavors make it ideal for traditional German lagers, particularly Bavarian styles, Weissbiers, and German or Belgian ales.

**Aroma & Flavor Characteristics:** Shifting and evolving mix of floral, fruity, herbal and spicy - fresh herbs, grass, dried flowers, citrus peel, black tea. Can have a bit more intensity than Hallertau but with as much balance.

**Maturity:** Early

**Yield:** 1,300 kg/ha

Alpha Acid Range %	2.5 - 5.5%
Beta Acid Range %	3.0 - 5.0%
Co-Humulone as % of alpha	22 - 28%
Total oils mL/100 gr.	0.5 - 0.9



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