

BEGLEITURKUNDE

Allgemein auf Grund der Verordnung (EWG) Nr. 1038/71 vom 26. 7. 1971,
geändert durch Verordnung (EWG) Nr. 1170/77 vom 17. 5. 1977.

DEUTSCHER SIEGELHOPFEN

(ohne Bann)



SORTE

Hallertauer Magnum

GRUPPE:

NR. BALLEN/BALLOT

GEWICHT IN KG (BRUTTO)

Aufbereiter:

ORT:

DEN:

19

Gleichmischer/Aufsicht:

DEUTSCHER
SIEGEL

DEUTSCHER
SIEGEL



Hallertauer Magnum

Characteristics

Bitter substances

alpha-acids	11.0 – 16.0 % *
beta-acids	5.0 – 7.0 % *
cohumulone	21 – 29 % ^x
colupulone	38 – 48 % ^x

Polyphenols

total content	2.0 – 3.0 % *
xanthohumol	0.4 – 0.5 % *

Aroma substances

total oil	1.6 – 2.6 % *
myrcene	30 – 45 % ^x
linalool	0.2 – 0.7 % ^x
beta-caryophyllene	8 – 13 % ^x
aromadendrene	< 0.2 % ^x
humulene	30 – 45 % ^x
farnesene	< 1 % ^x
beta-selinene	0.3 – 0.8 % ^x
alpha-selinene	0.3 – 0.8 % ^x

High-alpha variety

- very high bitter value
- average aroma
- good storage stability

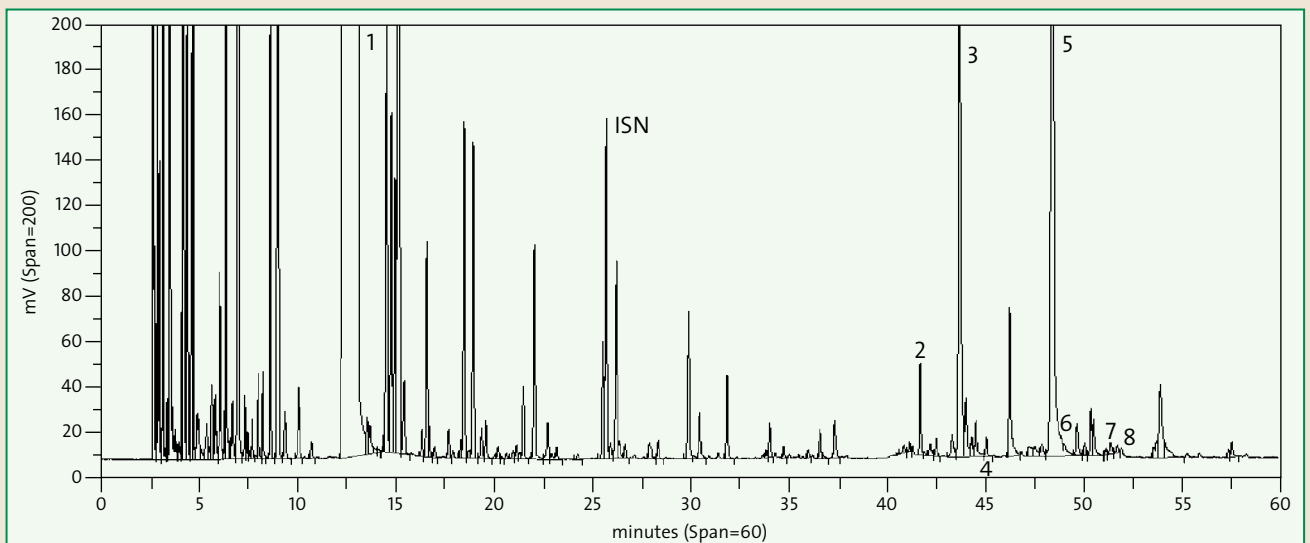
Resistance to disease:

- wilt good to very good
- downy mildew good
- powdery mildew very low

Ripening time	medium late to late
Storage stability	good
Average yield	2,000 kg/ha

(*) weight-% – (x) % relative – (°) ml/100g hops

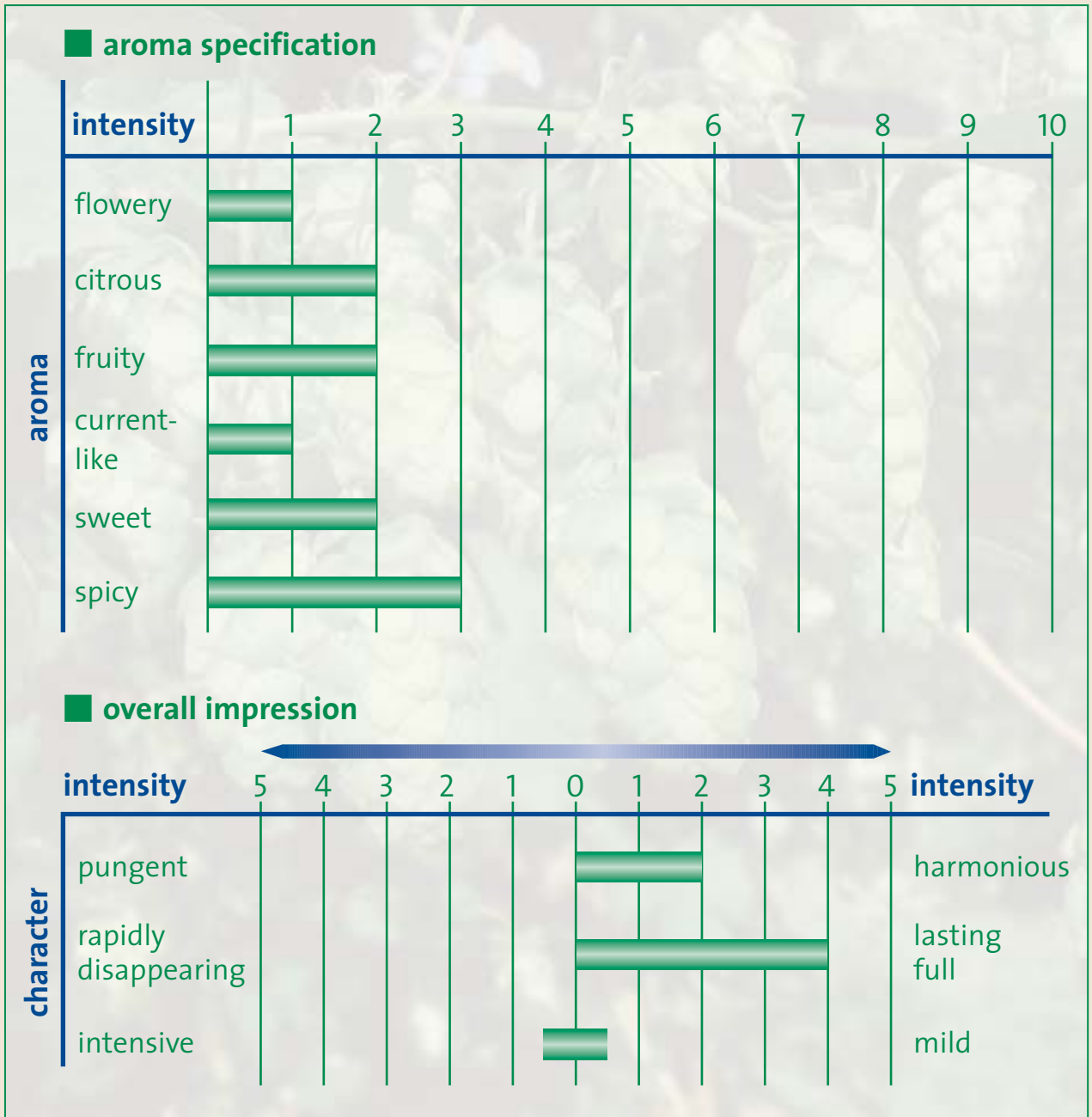
Headspace Gaschromatogramme



1 = myrcene · ISN = internal standard · 2 = linalool · 3 = beta-caryophyllene · 4 = aromadendrene · 5 = humulene · 6 = farnesene
7 = beta-selinene · 8 = alpha-selinene

Hallertauer Magnum

Evaluation



Hallertauer Magnum is a product of the Hop Research Centre in Hüll with high yields and strong growth. This high-alpha variety was registered in 1993 and quickly became important.

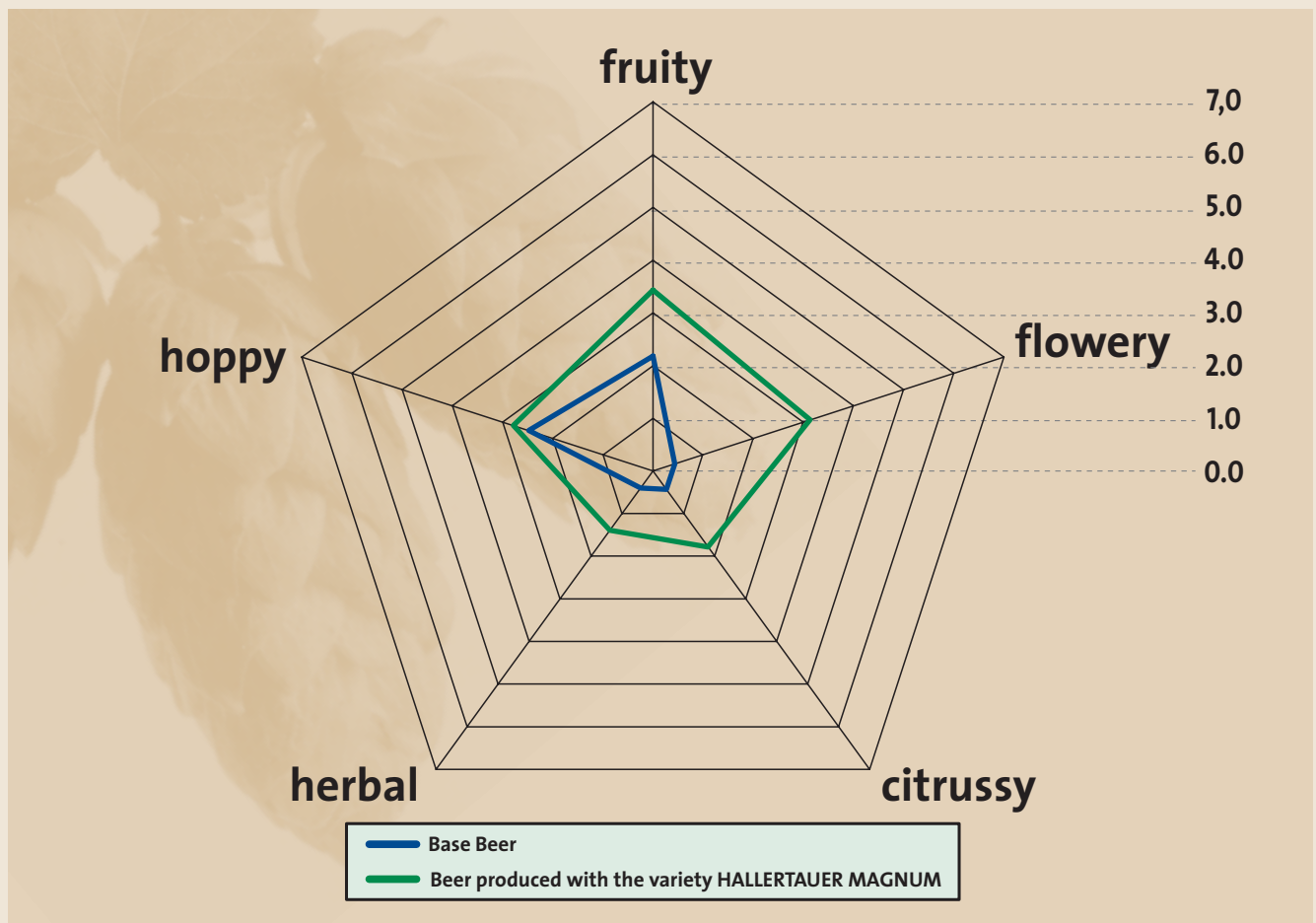


Brewing trial: Hallertauer Magnum

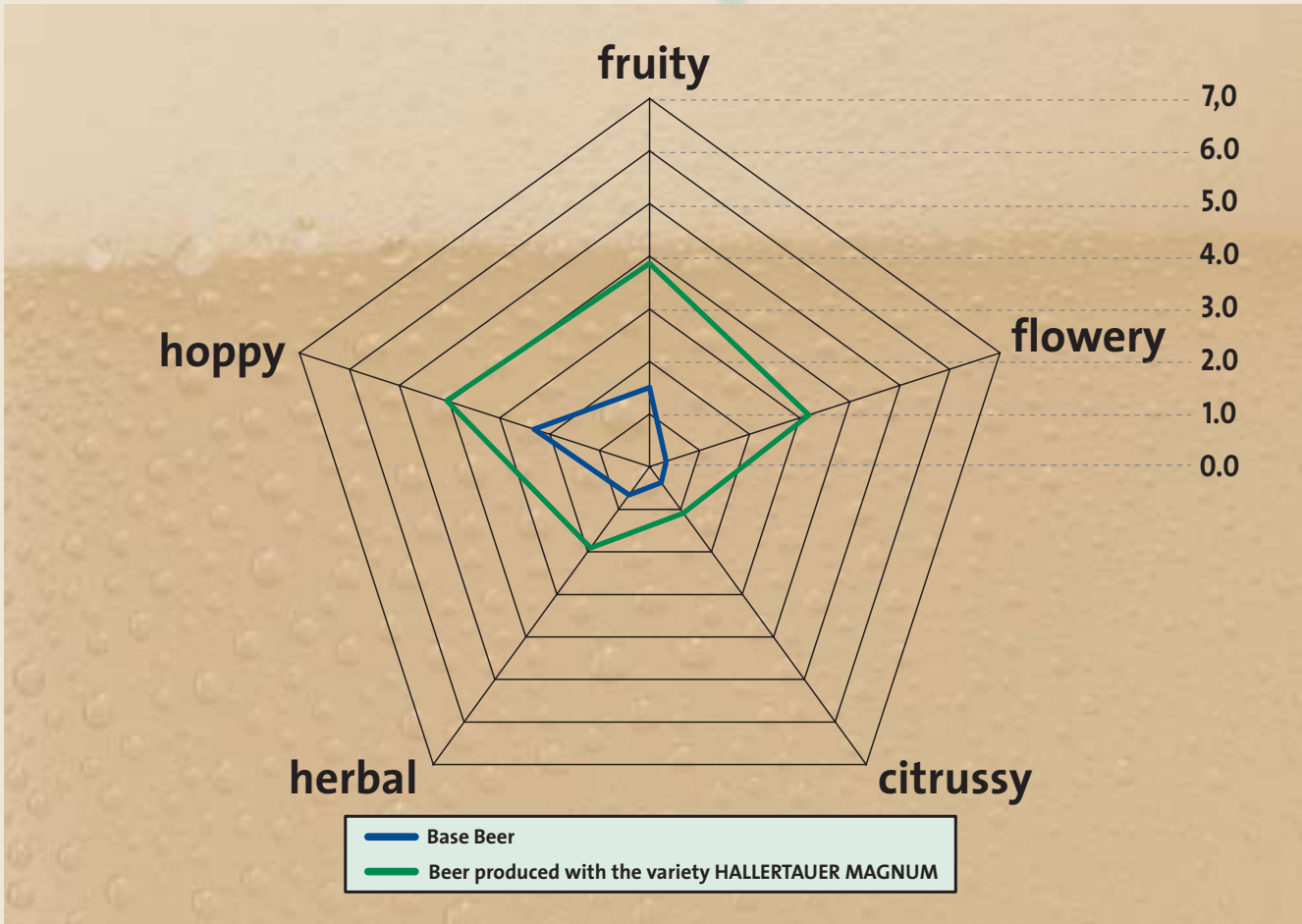
1. Beer Analysis

co-isohumulone	7.6 mg/l	iso-xanthohumol	0.40 mg/l
n-isohumulone	12.3 mg/l	xanthohumol	0,02 mg/l
ad-isohumulone	3.2 mg/l	linalool	21 µg/l
Σ isohumulones	23.1 mg/l	total polyphenols	164 mg/l
bitterness	24 EBC-BU		

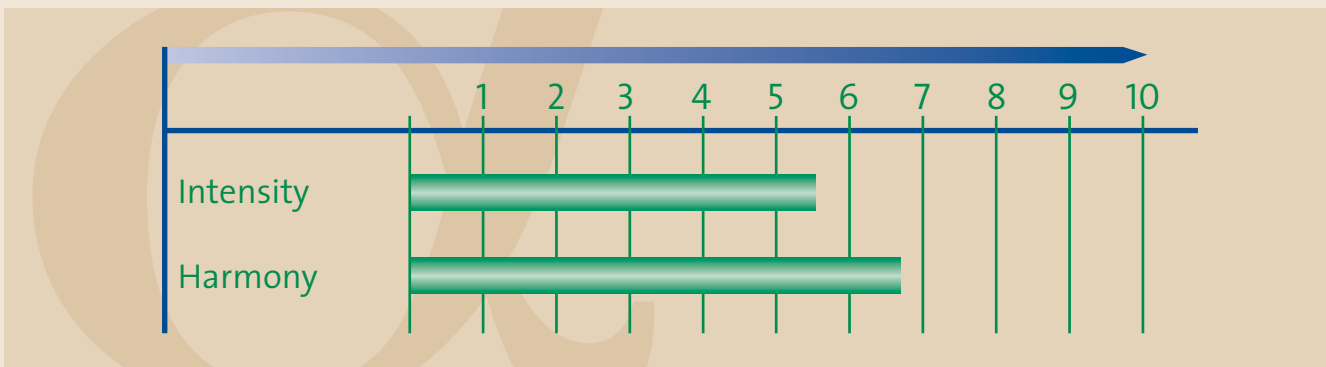
2. Sensory Evaluation “Hop Aroma” (Smell)



3. Sensory Evaluation “Hop Flavour” (Taste)



4. Sensory Evaluation of the Bitterness



The beer of the variety Hallertauer Magnum has a harmonic bitterness of medium intensity. In smell its delicate aroma inclines towards a flowery and fruity flavour, in taste it also has a hoppy tang.