

HALLERTAU MAGNUM

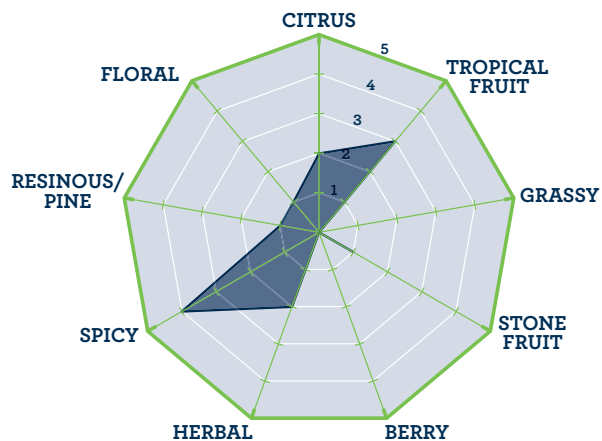
German



Origin: Germany. Bred in 1980 at the Hop Research Center in Hüll for high alpha and yield performance and registered in 1993. Magnum is a daughter of Galena and the German male 75/5/3.

Usage: Bittering. Hallertau Magnum is known for contributing very smooth, clean bitterness along the lines of Nugget and Horizon. High alpha content gives excellent bittering power for any hoppy style; great for German Pilsner.

Aroma & Flavor Characteristics: Despite its predominant use as an early boil addition, Hallertau Magnum has a fine, if understated, character, showing restrained and mild fresh flower and fruit aromatics when used late in the boil.



SENSORY HIGHLIGHTS

**Floral
Fruit**



BREWING VALUES

Alpha Acid Range: 11.0 - 16.0%
Beta Acid Range: 5.0 - 7.0%
Co-Humulone as % of alpha: 21 - 29
Total oils mL/100 gr.: 1.6 - 2.6

OIL FRACTIONS

Myrcene: 30 - 45%
Humulene: 30 - 45%
Caryophyllene: 8 - 12%
Farnesene: <1%
Linalool: 0.1-0.3%



AGRONOMIC DATA

Maturity: Middle-late to late
Yield: 2,000 kg/ha

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