

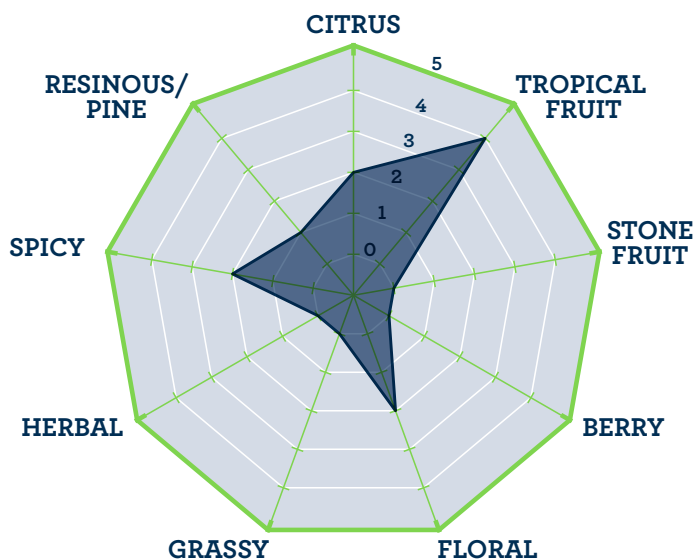
HUELL MELON

German



Origin: Germany. Bred by the Hop Research Center of Hüll, this new variety is a daughter of Cascade released in 2012.

Usage: Aroma. Huell Melon's unique but mellow fruit character makes it a good choice for styles where overpowering hop flavor may not be warranted. It melds well with the yeast character of Hefeweizen and Belgian ales, but can also work as a standalone hop as a feature of a summer seasonal or Brett fermentation.



Aroma & Flavor Characteristics: Mild to moderate with vivid impressions of summer melon (especially honeydew) and ripe strawberry bouquet.



SENSORY HIGHLIGHTS

Melon
Strawberry
Tropical



BREWING VALUES

Alpha Acid Range: 7.0 - 8.0%
Beta Acid Range: 6.0 - 8.0%
Co-Humulone as % of alpha: 25 - 28
Total oils mL/100 gr.: 0.8 - 1.2



OIL FRACTIONS

Myrcene: 30 - 40%
Humulene: 10 - 20%
Caryophyllene: 5 - 10%
Farnesene: <1%
Linalool: 0.4-0.8%

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