

German Amira

Breeding/Development: From the HVG Hop Breeding Program, Amira boasts genetics from wild and domestic hops from Germany, Russia, the UK, and the US, including Brewers Gold. In the field it is heat- and drought-stable with vigorous growth and high yields.

Brewing Application: Aroma and finishing additions. Amira works well as a solo hop or part of a blend in traditional German beer styles as well as craft lagers: use it for Pilsner, Vienna, Kolsch, Altbier, Bock, and more.

Sensory: Classic hoppy, slightly herbal aroma with hints of citrus (lemon). Spicy and sweet fruit undertones. Early sensory feedback compared Amira to Perle and Hallertau Tradition.

SENSORY HIGHLIGHTS

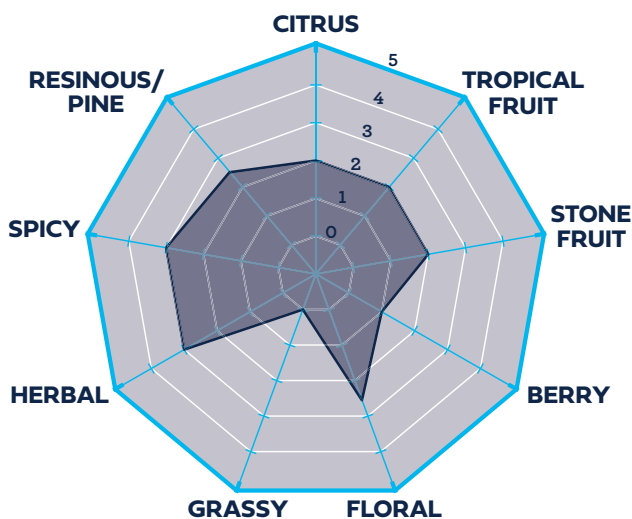
**Lemon
Spicy
Herbal**

BREWING VALUES

Alpha Acid Range:	9.0 - 11.0%
Co-Humulone as % of Alpha	34
Total oils mL/100 gr.:	1.5 - 1.9

OIL FRACTIONS

B-Pinene:	0.60%
Caryophyllene:	9.01%
Farnesene:	3.0%
Humulene:	1.40%
Linalool:	0.60%
Myrcene:	29.41%
Other Oils:	55.98%



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