

# Hallertau Blanc

Hallertau Blanc is one of the special flavor varieties developed as part of the flavor hop breeding program at the Hop Research Center in Hüll. This variety was bred to meet the needs of craft brewers. Hallertau Blanc is a daughter of the American variety Cascade and exhibits improved resistance to disease and higher yields. It is a popular variety for brewing highly hopped beers such as IPAs and the numerous other variations on this style of beer. This flavor hop creates a strong impression with its

intense hop aroma consisting of fruity, citrus and vinous notes. Hallertau Blanc offers an inviting aroma profile, which can evoke passionfruit, mango or grapefruit, depending upon the beer style, the amount of hops and the timing of the addition.



Mother

**Cascade**  
USDA 19124

Father

**2004/028/076**  
Hüller breeding line

**Hallertau Blanc**

## Analytical Values

### Bitter Substances

$\alpha$ -acid [EBC 7.4]	9.5 % w/w
$\beta$ -acid [EBC 7.7]	5.7 % w/w
$\beta/\alpha$ [EBC 7.7]	0.6
Co-Humulone [EBC 7.7]	24 % rel.

### Aroma Substances

Total Oil [EBC 7.10]	1.10 ml/100 g
Myrcene [GC-FID]	277 mg/100 g
$\beta$ -Caryophyllene [GC-FID]	11 mg/100 g
Farnesen [GC-FID]	2 mg/100 g
$\alpha$ -Humulene [GC-FID]	7 mg/100 g
$\Sigma$ Hydrocarbon fraction [GC-FID]	511 mg/100 g
Linalool [GC-FID]	5 mg/100 g
Geraniol [GC-FID]	6 mg/100 g
Geranyl acetate [GC-FID]	4 mg/100 g
2-methylbutyl 2-methylpropanoate [GC-FID]	22 mg/100 g
$\Sigma$ Oxygen fraction [GC-FID]	105 mg/100 g
$\Sigma$ Monoterpene alcohols and esters [GC-FID]	16 mg/100 g
$\Sigma$ Propanoate [GC-FID]	31 mg/100 g
$\Sigma$ unsaturated esters [GC-FID]	8 mg/100 g
$\Sigma$ Esters [GC-FID]	46 mg/100 g
$\Sigma$ Sesquiterpene alcohols [GC-FID]	33 mg/100 g
$\Sigma$ Ketone [GC-FID]	15 mg/100 g
$\Sigma$ Hydrocarbon fraction + Oxygen fraction [GC-FID]	616 mg/100 g

### Polyphenols

Polyphenols [EBC 7.14]	5.4 % w/w
$\Sigma$ Low-molecular polyphenols [EBC 7.7]	10128 mg/l
Xanthohumol [EBC 7.7]	0.38 % w/w

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## Usage in Brewing

### Often Used

	rarely	medium	frequently
Boil – Beginning	<div></div>		
Boil – Midpoint	<div></div>		
Boil – End & Whirlpool			<div></div>
Dry Hopping			<div></div>

### Recommended Beer Styles

	rarely	medium	frequently
Lager	<div></div>		
Ale			<div></div>
Heavily dry-hopped beers			<div></div>
Dark Beer	<div></div>		
Wheat Beer	<div></div>		
Belgian Origin Styles	<div></div>		

### Agronomic Aspects

	low	medium	high		
Climate Tolerance			<div></div>		
	low	medium	good	very good	
Plant Health				<div></div>	
	early	medium early	medium	medium late	late
Maturity					<div></div>
		low	medium	high	
Storage Stability				<div></div>	