

# Huell Melon

Huell Melon 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 with the needs of craft brewers in mind. Huell Melon is a daughter of the American Cascade variety and exhibits improved resistance to disease with 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 variety creates a strong impression with its intensely fruity hop aroma. Aroma descriptors for Huell Melon include honeydew melon, apricot and strawberry, depending upon the beer style, the amount of hops and the timing of the addition.



## Analytical Values

### Bitter Substances

|                          |           |
|--------------------------|-----------|
| $\alpha$ -acid [EBC 7.4] | 6.5 % w/w |
| $\beta$ -acid [EBC 7.7]  | 9.1 % w/w |
| $\beta/\alpha$ [EBC 7.7] | 1.4       |
| Co-Humulone [EBC 7.7]    | 29 % rel. |

### Aroma Substances

|                                                        |               |
|--------------------------------------------------------|---------------|
| Total Oil [EBC 7.10]                                   | 1.10 ml/100 g |
| Myrcene [GC-FID]                                       | 251 mg/100 g  |
| $\beta$ -Caryophyllene [GC-FID]                        | 20 mg/100 g   |
| Farnesene [GC-FID]                                     | 82 mg/100 g   |
| $\alpha$ -Humulene [GC-FID]                            | 20 mg/100 g   |
| $\sum$ Hydrocarbon fraction [GC-FID]                   | 578 mg/100 g  |
| Linalool [GC-FID]                                      | 3 mg/100 g    |
| Geraniol [GC-FID]                                      | 3 mg/100 g    |
| Geranyl acetate [GC-FID]                               | 0 mg/100 g    |
| 2-methylbutyl 2-methylpropanoate [GC-FID]              | 64 mg/100 g   |
| $\sum$ Oxygen fraction [GC-FID]                        | 166 mg/100 g  |
| $\sum$ Monoterpene alcohols and esters [GC-FID]        | 9 mg/100 g    |
| $\sum$ Propanoate [GC-FID]                             | 84 mg/100 g   |
| $\sum$ unsaturated esters [GC-FID]                     | 8 mg/100 g    |
| $\sum$ Esters [GC-FID]                                 | 97 mg/100 g   |
| $\sum$ Sesquiterpene alcohols [GC-FID]                 | 44 mg/100 g   |
| $\sum$ Ketone [GC-FID]                                 | 17 mg/100 g   |
| $\sum$ Hydrocarbon fraction + Oxygen fraction [GC-FID] | 743 mg/100 g  |

| Mother  | Father       |
|---------|--------------|
| Cascade | 2004/026/007 |

## Huell Melon

### Polyphenols

|                                            |            |
|--------------------------------------------|------------|
| Polyphenols [EBC 7.14]                     | 3.9 % w/w  |
| $\sum$ Low-molecular polyphenols [EBC 7.7] | 6895 mg/l  |
| Xanthohumol [EBC 7.7]                      | 0.56 % w/w |

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## Usage in Brewing

### Often Used

|                        | rarely | medium | frequently |
|------------------------|--------|--------|------------|
| Boil – Beginning       | ■      |        |            |
| Boil – Midpoint        | ■■     |        |            |
| Boil – End & Whirlpool |        | ■■■    |            |
| Dry Hopping            |        | ■■■    |            |

### Recommended Beer Styles

|                          | rarely | medium | frequently |
|--------------------------|--------|--------|------------|
| Lager                    | ■      |        |            |
| Ale                      |        | ■■■    |            |
| Heavily dry-hopped beers |        | ■■■    |            |
| Dark Beer                | ■■     |        |            |
| Wheat Beer               | ■■     |        |            |
| Belgian Origin Styles    | ■      |        |            |

### Agronomic Aspects

|                   | low   | medium       | high   |             |      |
|-------------------|-------|--------------|--------|-------------|------|
| Climate Tolerance |       | ■■■          |        |             |      |
| Plant Health      |       | ■■■          |        |             |      |
|                   | early | medium early | medium | medium late | late |
| Maturity          |       |              |        | ■■■         |      |
|                   | low   | medium       | high   |             |      |
| Storage Stability |       | ■■■          |        |             |      |