

BEGLEITURKUNDE

Allgemein auf Grund der Verordnung (EWG) Nr. 1038/71 vom 26. 7. 1971,
geändert durch Verordnung (EWG) Nr. 1170/77 vom 17. 5. 1977.

DEUTSCHER SIEGELHOPFEN

(ohne Barmen)



SORTE

Saphir

GRUPPE:

NR. BALLEN/BALLOT

GEWICHT IN KG (BRUTTO)

Aufbereiter:

ORT:

DEN:

19

Gleichmischer/Aufsicht:

DEUTSCHER
SIEGEL

DEUTSCHER
SIEGEL



Saphir

Characteristics

Bitter substances

| | |
|-------------|------------------------|
| alpha-acids | 2.0 – 4.5 % * |
| beta-acids | 4.0 – 7.0 % * |
| cohumulone | 12 – 17 % ^x |
| colupulone | 39 – 47 % ^x |

Polyphenols

| | |
|---------------|---------------|
| total content | 4.0 – 5.0 % * |
| xanthohumol | 0.3 – 0.4 % * |

Aroma substances

| | |
|--------------------|--------------------------|
| total oil | 0.8 – 1.4 % • |
| myrcene | 25 – 40 % ^x |
| linalool | 0.8 – 1.3 % ^x |
| beta-caryophyllene | 9 – 14 % ^x |
| aromadendrene | 0.5 – 1.0 % ^x |
| humulene | 20 – 30 % ^x |
| farnesene | < 1 % ^x |
| beta-selinene | 2.0 – 4.0 % ^x |
| alpha-selinene | 2.0 – 4.0 % ^x |

Very fine aroma variety

- average bitter value
- very good aroma
- average storage stability

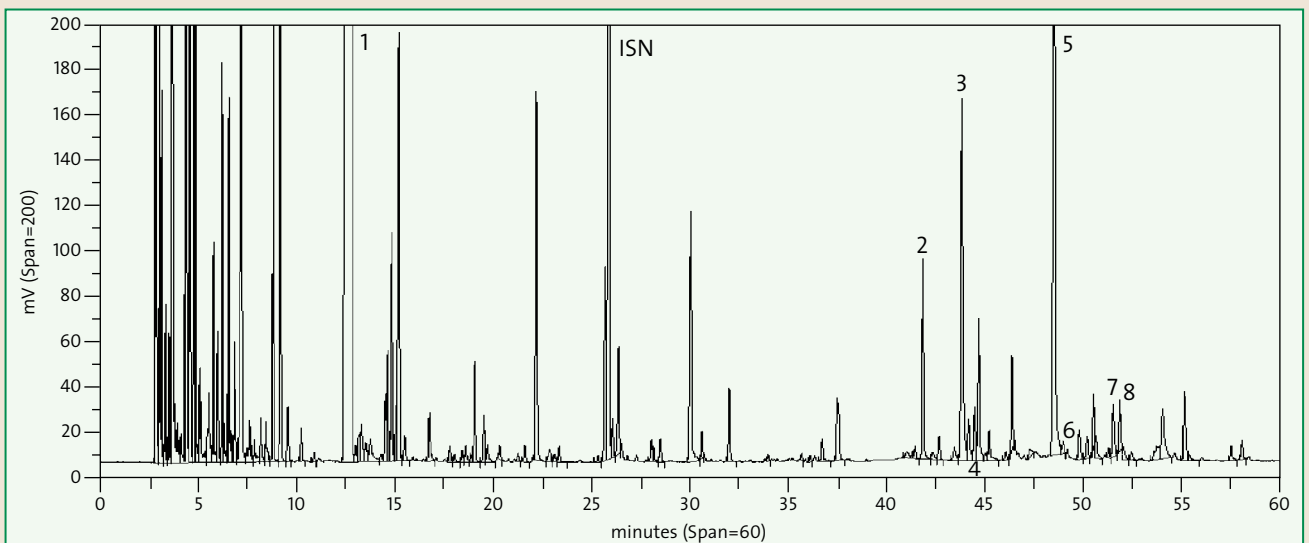
Resistance to disease:

- | | |
|------------------|-------------------|
| • wilt | good to very good |
| • downy mildew | average to good |
| • powdery mildew | good |

| | |
|--------------------------|--------------|
| Ripening time | medium early |
| Storage stability | average |
| Average yield | 1,750 kg/ha |

(*) weight-% – (x) % relative – (•) ml/100g hops

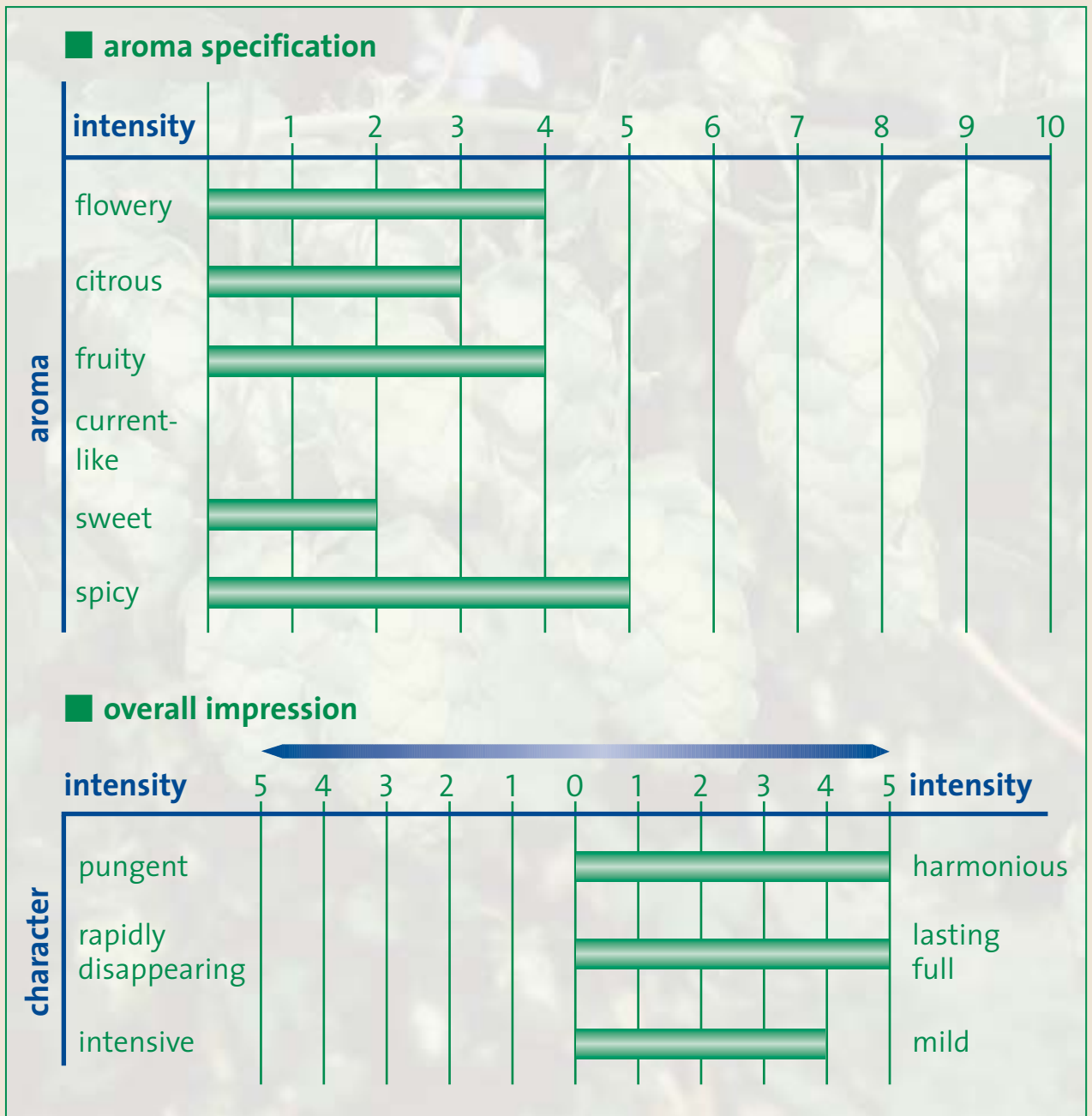
Headspace Gaschromatogramme



1 = myrcene · ISN = internal standard · 2 = linalool · 3 = beta-caryophyllene · 4 = aromadendrene · 5 = humulene · 6 = farnesene
7 = beta-selinene · 8 = alpha-selinene

Saphir

Evaluation



Saphir is a product of the Hop Research Centre in Hüll with good resistance characteristics, average yields and very good production characteristics. This aroma variety was registered as a variety in 2002.

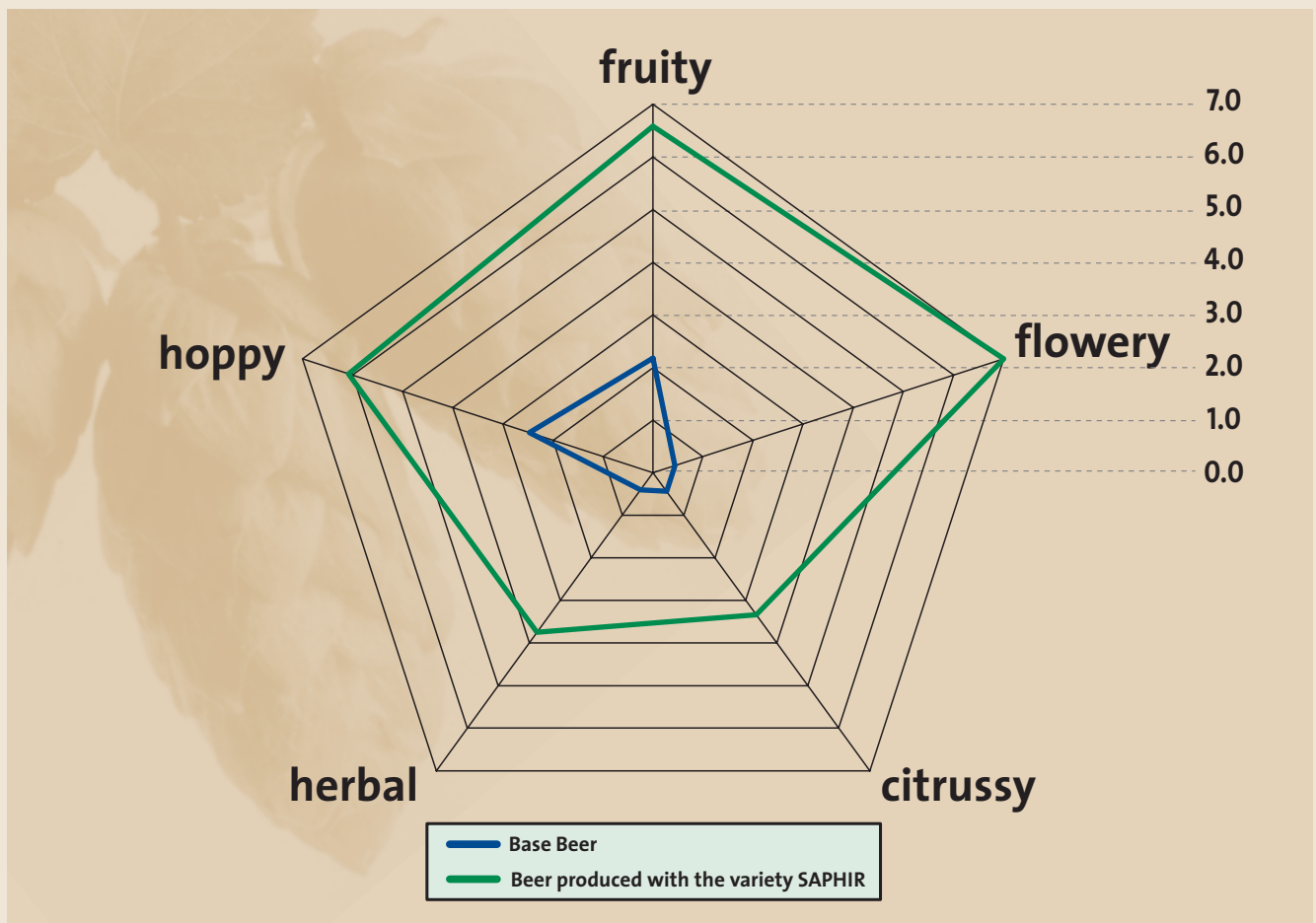


1. Beer Analysis

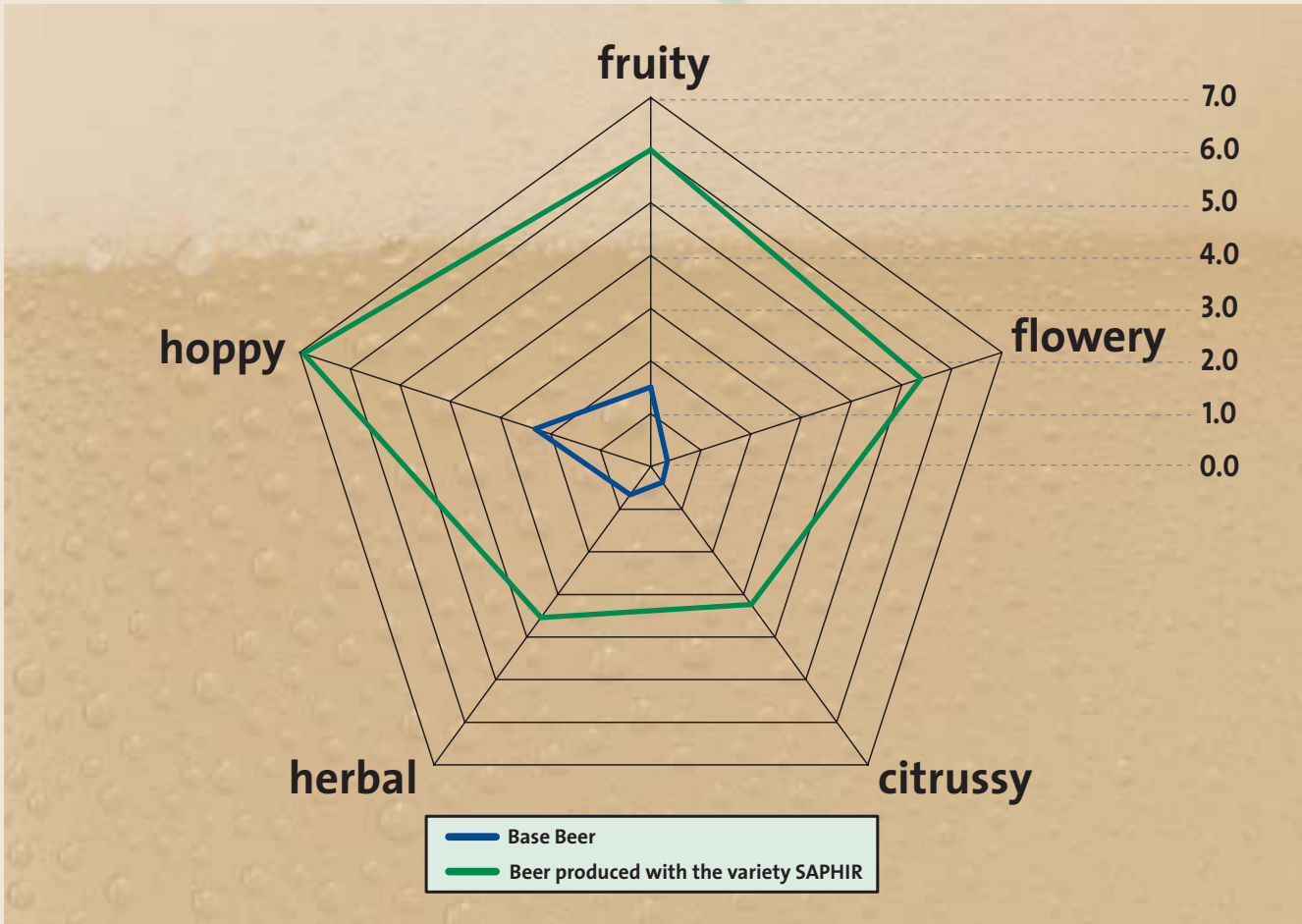
| | | | |
|----------------|-----------|-------------------|-----------|
| co-isohumulone | 4.6 mg/l | iso-xanthohumol | 0.85 mg/l |
| n-isohumulone | 13.9 mg/l | xanthohumol | nd* |
| ad-isohumulone | 2.5 mg/l | linalool | 108 µg/l |
| Σ isohumulones | 21.0 mg/l | total polyphenols | 283 mg/l |
| bitterness | 28 EBC-BU | | |

*nd: not detectable

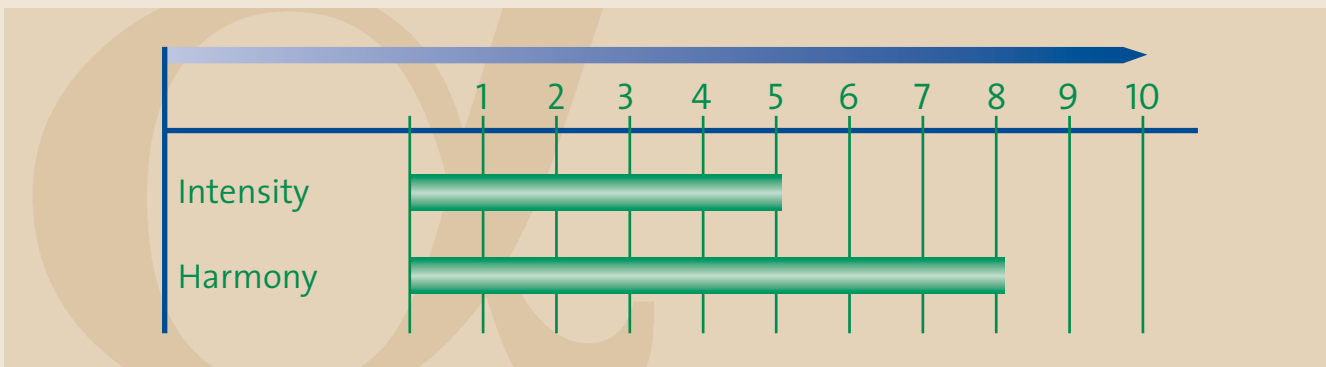
2. Sensory Evaluation “Hop Aroma” (Smell)



3. Sensory Evaluation “Hop Flavour” (Taste)



4. Sensory Evaluation of the Bitterness



Beers of the variety Saphir are marked by a distinct harmonic bitterness of medium intensity. In smell the distinct aroma is defined by flowery and fruity impressions, in taste also by a hoppy tang.