

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

Tettnanger

GRUPPE:

NR. BALLEN/BALLOT

GEWICHT IN KG (BRUTTO)

Aufbereiter:

ORT:

DEN:

19

Gleichmischer/Aufsicht:

DEUTSCHER
SIEGEL

DEUTSCHER
SIEGEL



Tettnanger

Characteristics

Bitter substances

alpha-acids	2.5 – 5.5 % *
beta-acids	3.0 – 5.0 % *
cohumulone	22 – 28 % ^x
colupulone	40 – 45 % ^x

Polyphenols

total content	5.0 – 6.0 % *
xanthohumol	0.3 – 0.4 % *

Aroma substances

total oil	0.5 – 0.9 % •
myrcene	20 – 35 % ^x
linalool	0.4 – 0.9 % ^x
beta-caryophyllene	6 – 11 % ^x
aromadendrene	< 0.2 % ^x
humulene	22 – 32 % ^x
farnesene	16 – 24 % ^x
beta-selinene	0.5 – 1.0 % ^x
alpha-selinene	0.5 – 1.0 % ^x

Very fine aroma variety

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

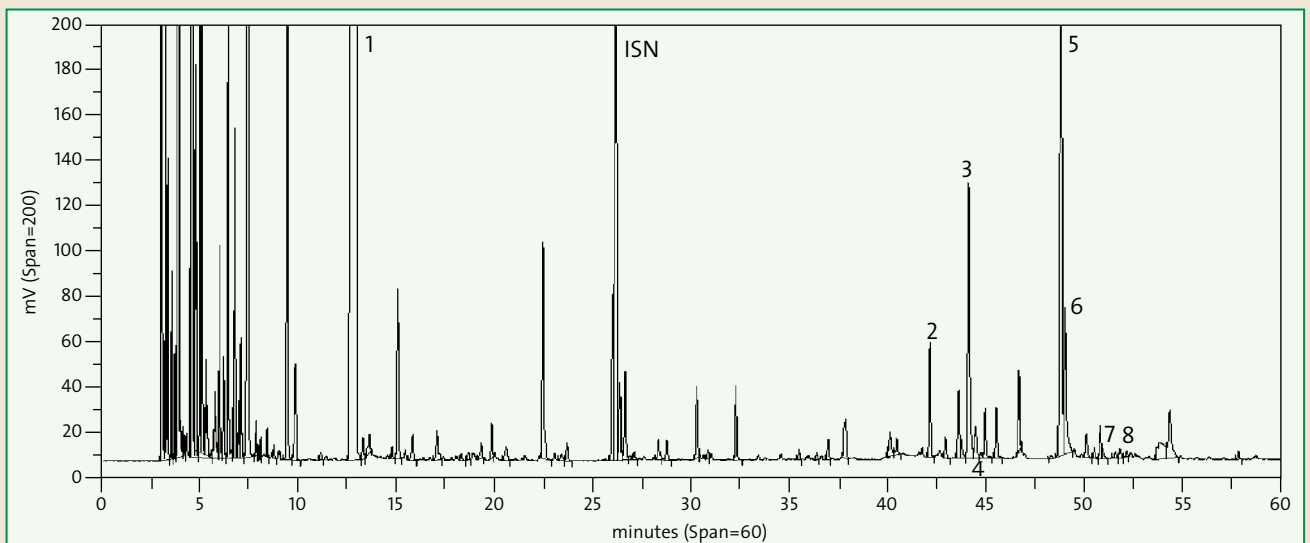
Resistance to disease:

- wilt good
- downy mildew average to low
- powdery mildew average

- Ripening time** early
- Storage stability** average
- Average yield** 1,300 kg/ha

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

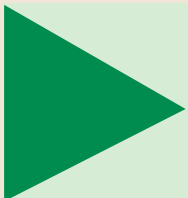
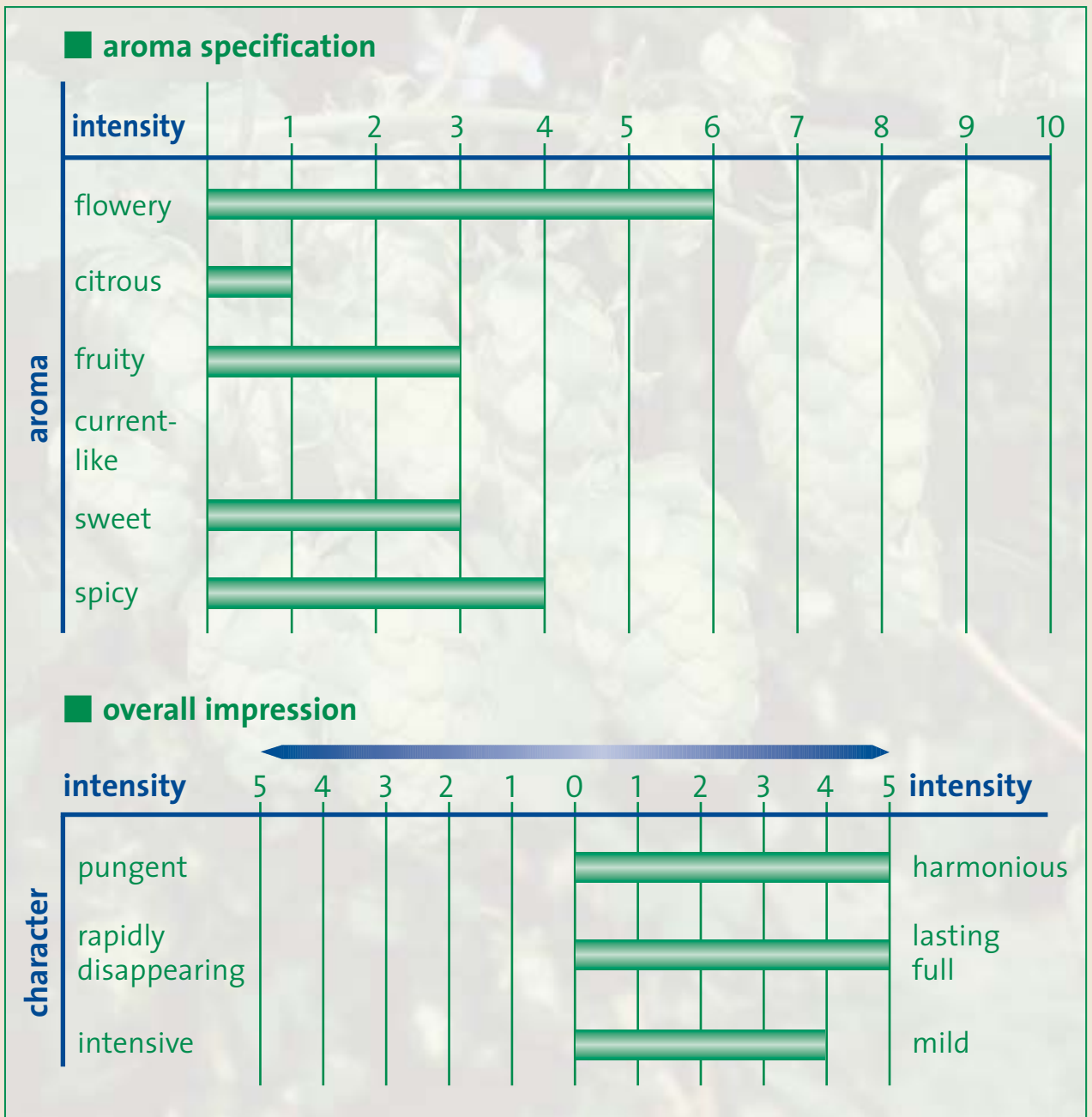
Headspace Gaschromatogramme



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

Tettnanger

Evaluation



The local variety Tettnanger belongs to the Saazer range. It is solely grown in Tett nang and produces average yields.



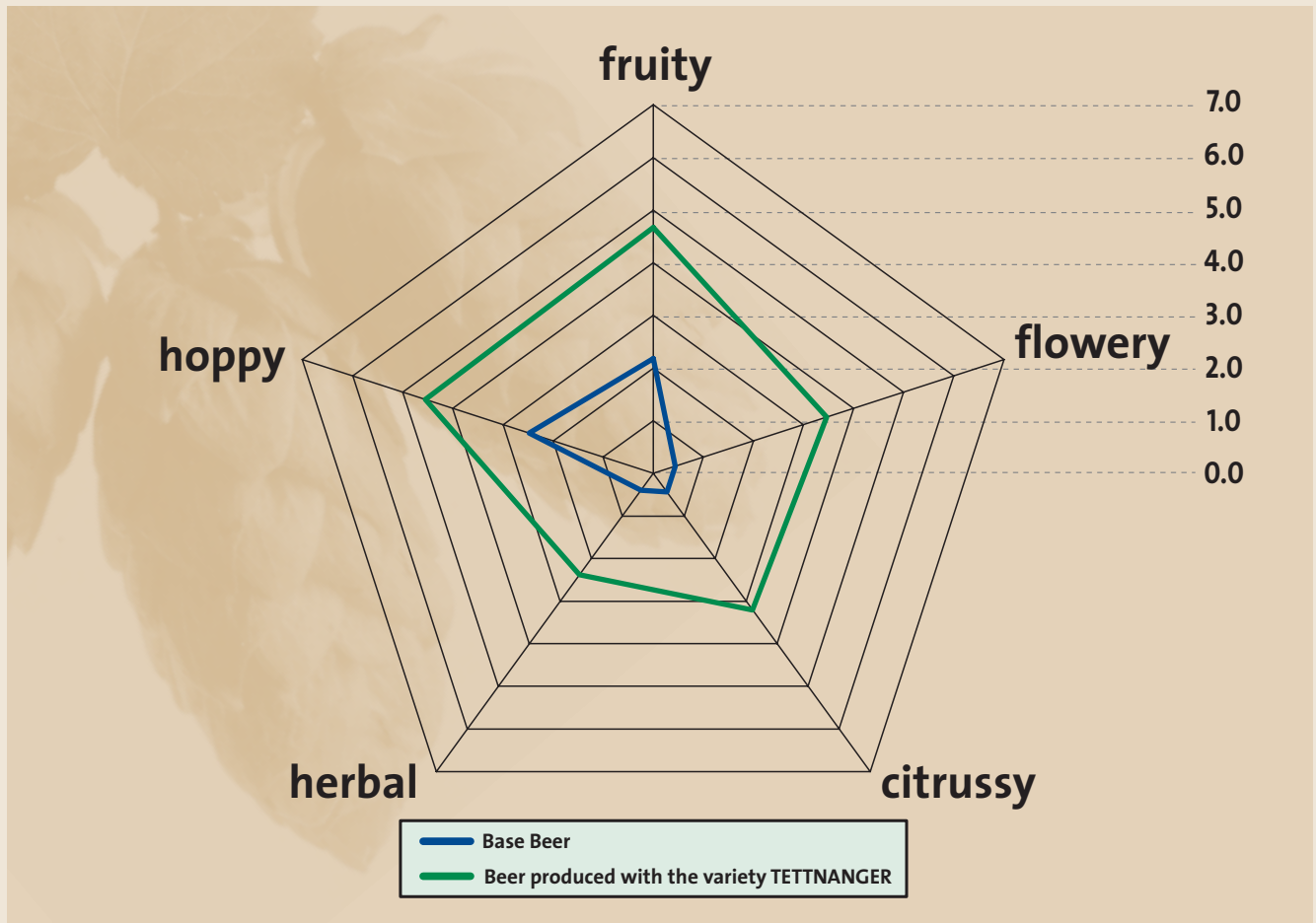
Brewing trial: Tettnanger

1. Beer Analysis

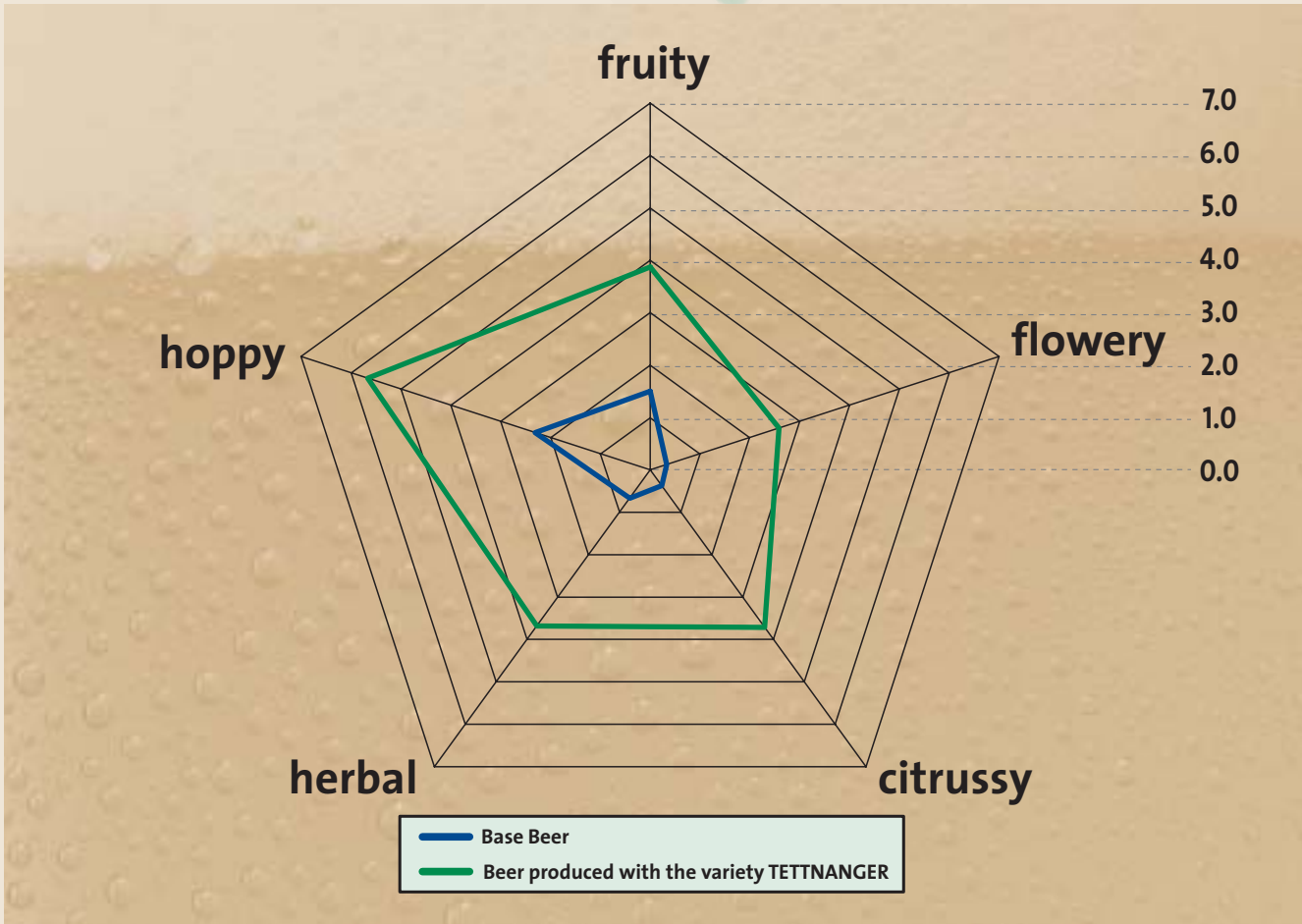
co-isohumulone	7.4 mg/l	iso-xanthohumol	0.73 mg/l
n-isohumulone	11.3 mg/l	xanthohumol	nd*
ad-isohumulone	3.2 mg/l	linalool	54 µg/l
Σ isohumulones	21.9 mg/l	total polyphenols	251 mg/l
bitterness	25 EBC-BU		

*nd: not detectable

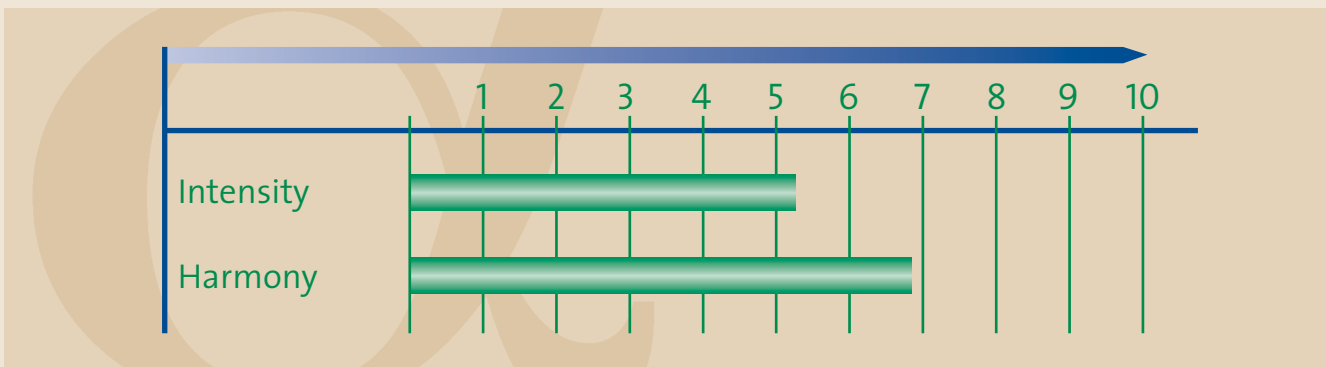
2. Sensory Evaluation “Hop Aroma” (Smell)



3. Sensory Evaluation “Hop Flavour” (Taste)



4. Sensory Evaluation of the Bitterness



The variety Tettnanger imparts the beer a harmonic bitterness of medium intensity. In smell all aroma impressions are evident. In taste particularly citrusy and herbal flavours are evident as well as a hoppy flavour.