



Tettnang



Use in brewing:

Aroma hop.

Tettnang variety is a very fine traditional aroma hop, well established in the European Lager type beers. They have been used successfully in traditional lighter English cask ales.

Substitutions:

Lubelski, Saaz, Santiam, Spalter Select

Origin/History:

An aroma variety which is grown only in hop growing area Tettnang, the Lake Constance region in southern Germany.

Storage:

Very Good.



Earthy, Floral, Herbal



Germany

Alpha Acid	4-7%
Beta Acid	3-5%
Cohumulone	22-28
Oil Composition	Myrcene: 15-35% Humulene: 18-30% Farnesene: 12-34%
Total Oil	0.5-1.0ml/100g
Flavour Intensity	5