



Hallertauer Magnum

Germany

Hallertauer Magnum's unusually large and heavy cones make it worthy of its name. This high alpha variety from Hüll is characterised by its good yields and its high resistance to diseases. Magnum is the most important bittering variety in Germany.

ANALYSIS DAUGHTER OF US GALENA

Growing area	Germany
Heritage	Daughter of US Galena
Alpha Acids*	11,0 - 16,0 %
Total Polyphenols	2,0 - 3,0 %
Myrcene	30,0 - 45,0 % Total Oils
Beta Acids	5,0 - 7,0 %
Total Oil	1,6 - 2,6 ml/100 g
Linalool	0,2 - 0,7 % Total Oils

* The alpha content is determined by means of spectrophotometric analysis.



Key Flavors

- Lemon
- Chocolate
- Green Peppers
- Mint
- Apple

EUROPE



BarthHaas® | HOPS DATA SHEET

CROP 2019

Magnum is primarily known as a variety for bittering beer. However, its aroma profile is also quite respectable. Next to very intense citrus flavors, soft and chocolate type flavors make an appearance. Mint and green apple can also be picked out.

AROMA CHARACTERISTICS

In its raw state, Magnum tends towards cool aromas of mint and sweet fruits. These are accompanied by peppery, spicy notes and resinous flavor nuances.

