



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 |