



# Fine aroma hops



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Brand: green products Kiermeier  
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*Saphir*



## Bitter Substances

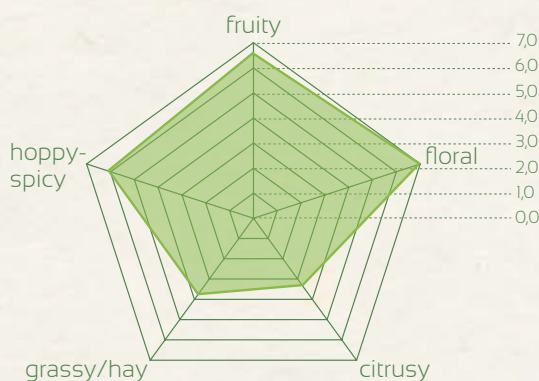
|                              |     |
|------------------------------|-----|
| $\alpha$ -acids (EBC 7.4)    | 4,1 |
| $\beta$ : $\alpha$ (EBC 7.7) | 1,9 |
| cohumulone (EBC 7.7)         | 15  |

## Polyphenols

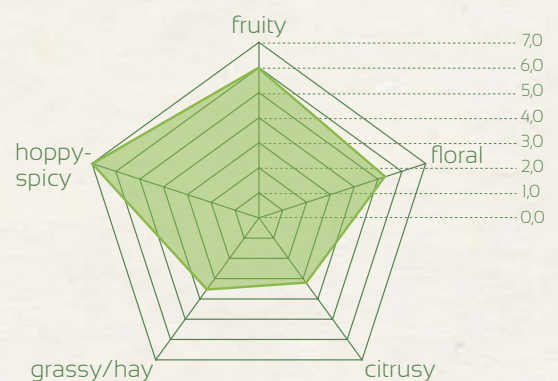
|                        |       |
|------------------------|-------|
| polyphenols (EBC 7.14) | 4,5   |
| polyphenols: $\alpha$  | 1,1   |
| xanthohumol (EBC 7.7)  | 0,37  |
| xanthohumol : $\alpha$ | 0,090 |

## Aroma Substances

|                                 |       |
|---------------------------------|-------|
| Total oil (EBC 7.10)            | 1,1   |
| $\beta$ -caryophyllene:humulene | 0,43  |
| farnesene (EBC 7.12)            | < 0,5 |
| linalool (EBC 7.12; mg/100g)    | 10    |
| linalool: $\alpha$              | 2,4   |



Aromatic impressions of the raw hops



Aroma in the beer

A pronounced harmonious bitterness of medium intensity distinguishes beers of the variety Saphir. The distinct aroma is defined by flowery and fruity notes in terms of smell and also by hoppy notes in terms of taste.