

SAAZ



Saaz is a star among European hops. It was first recorded in 1952 as a hop variety in its own right and has become so popular that it has been used to create almost a dozen other hop varieties (including Motueka from New Zealand!). It alone accounts for almost three quarters of the area under cultivation in the Czech Republic.

It is apparently also grown in the United States (although not in Organic) and contains 2 to 3 times more alphas. Its high farnesene content gives it a warm, woody, herbaceous character. It should also be noted that its high level of polyphenols greatly helps to combat oxidation of the beer, giving it a better shelf life. But since it is so incredible, how come it is not found more on the market? Because it is delicate and complex Saaz.

Yields are average to low, the cones small and light and the plant very susceptible to various diseases. In other words, in Organic, this does not help. To top it all off, Saaz is not an adventurer, it only (or almost only) likes its home, its soil and its climate...



TYPE OF HOPS

Aromatic

FORM

Pellets

ORIGIN

Czech Republic

ACIDS

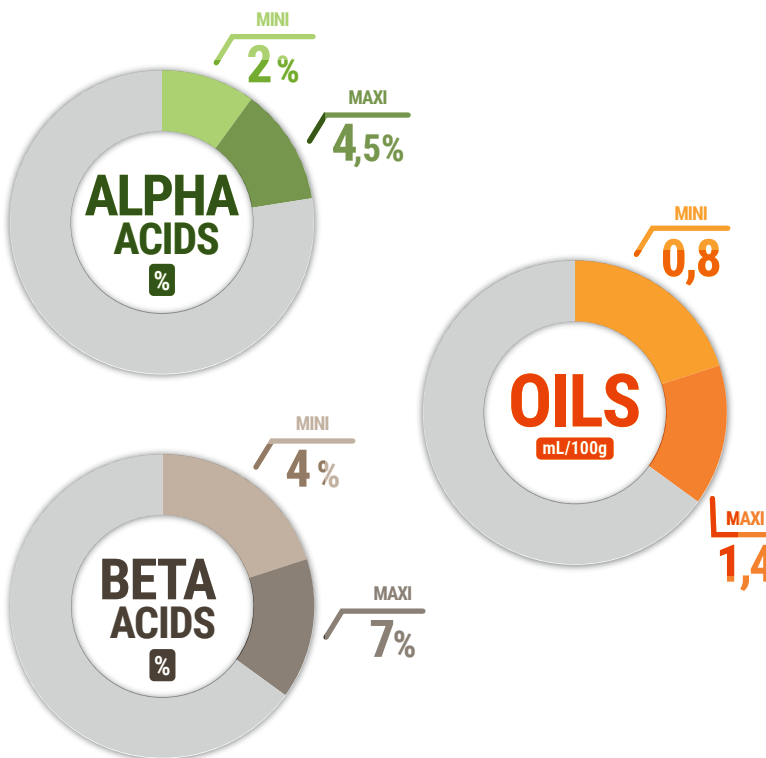
Alpha: 2.5 - 4.5%
Beta: 4 - 6%
Cohumulone: 23 - 26%

CUMULATIVE OILS

0.4 - 0.8ml/100g

POSSIBLE SUBSTITUTES

Tettnanger or Spalter Select



USE

Pilsner, Lager, Kolsh, Wheat, Pale Ale

CHARACTERISTICS

Floral, Herb, Earth, Spices



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