

# SMARAGD

Smaragd - which means «Emerald» in German - is a very interesting hop that was developed by the Hop Research Institute in Germany. It was widely introduced to the market in 2007 with the ambition to be more disease resistant than Hallertau Mittelfrüh. With fairly low levels of acid and cohumulone, it is a sweet hop, fruity on the nose, spicy on the palate.



## TYPE OF HOPS

Dual

## FORM

Pellets

## ORIGIN

Germany

## ACIDS

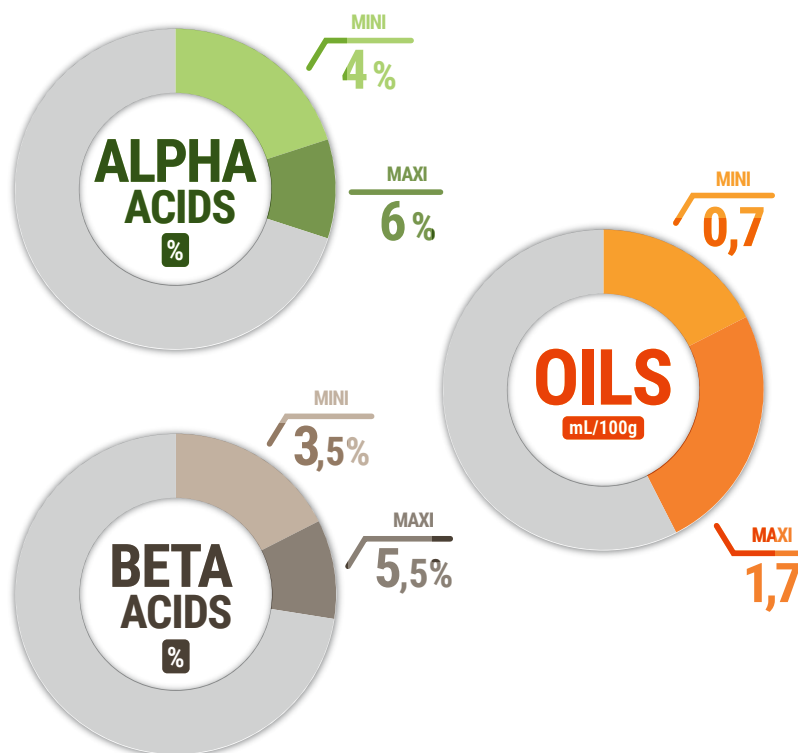
Alpha: 4 - 6%  
Beta: 3.5 - 5.5%  
Cohumulone: 13 - 18%

## CUMULATIVE OILS

0,7 - 1,7ml/100g

## POSSIBLE SUBSTITUTES

Opal



## USE

Ale, Amber

## CHARACTERISTICS

Anise, Clove, Tobacco, Spices



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