

TETTNANGER



Tettnang is a very well known (and recognised!) hop throughout the world. You can find hops labelled « Tettnang » that have been grown in Switzerland, the USA and even Australia! Beware, however, that some of these foreign varieties are actually hybrids created from Fuggle and cannot be considered as the original Tettnang ;).

Very similar to Saaz, its high level of farnese oil gives it a subtle and balanced spicy note. Depending on the years and the alphas, it can also be used as a dual hop. You can use it at all stages of your brewing, a cult hop that you must try!



TYPE OF HOPS

Aromatic

FORM

Pellets

ORIGIN

Germany

ACIDS

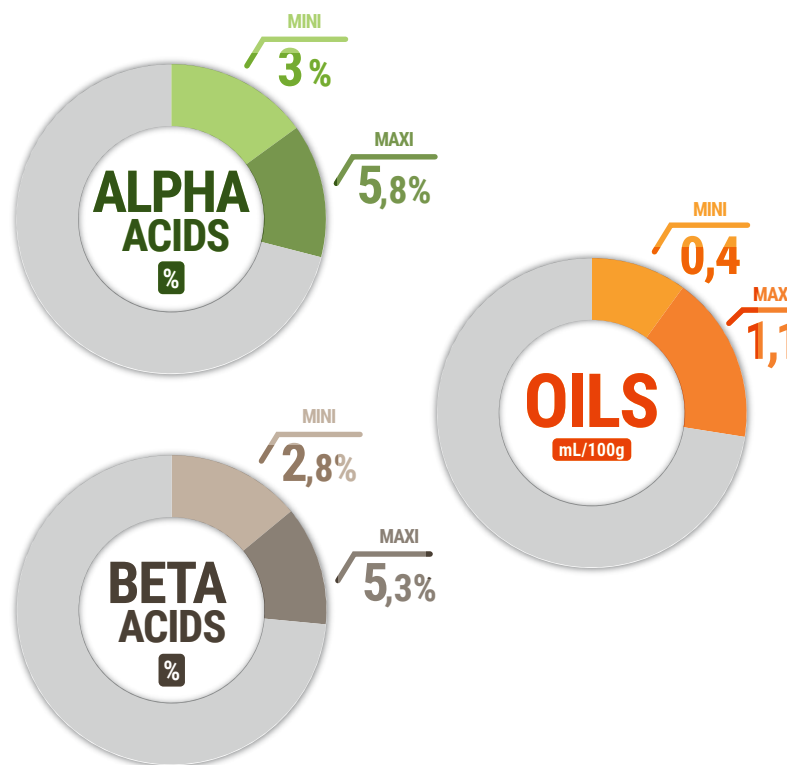
Alpha: 3 - 5.8%
Beta: 2.8 - 5.3%
Cohumulone: 24%

CUMULATIVE OILS

0.4 - 1.07ml / 100g

POSSIBLE SUBSTITUTES

Saaz, Santiam,
Spalter Select, Lubelski



USE

Pale Ale, Lager, Pilsner, Wheat, Kolsch, Ales

CHARACTERISTICS

Flowers, Herbs, Spices, Pepper



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