



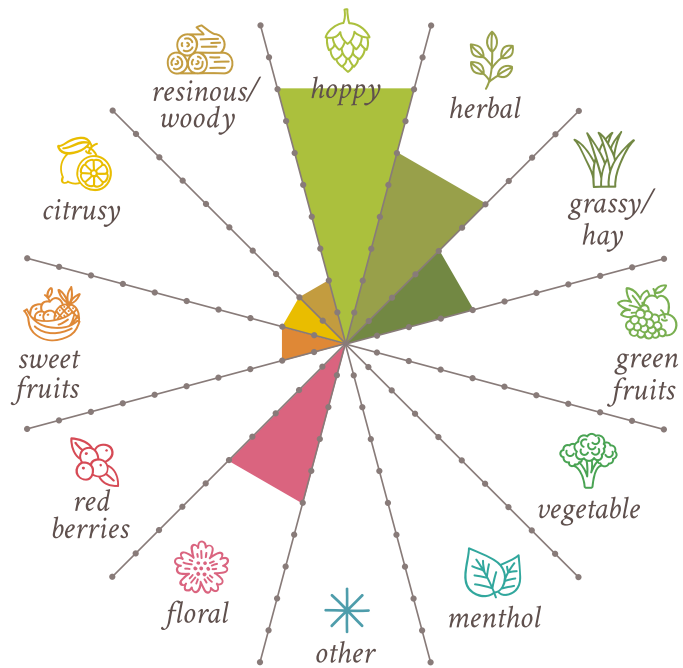
DEUTSCHER SAAZER

Traditional, highly refined flavour variety from the Saazer Formenkreis, which is mainly produced in the Elbe-Saale growing region.

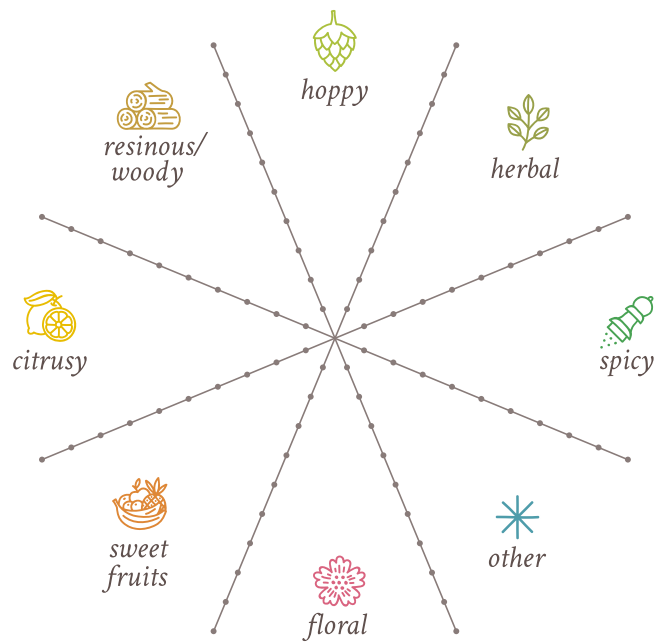
Agronomic characteristics

CLIMATE TOLERANCE	
low	high
DISEASE RESISTANCE	
low	very good
MATURATION	
early	late
YIELD POTENTIAL (kg/ha)	1200
ALPHA ACIDS (%)	3.2
Cohumulone (rel.% of alpha acids)	24
TOTAL OIL (ml/100g)	0.45
Farnesene content (ml/100g)	>10
Linalool (ml/100g)	2

Aroma impressions of raw hops



Aroma in beer



QUALITY OF BITTERNESS

medium

high

very high

Dry-Hop Aroma

