

VARIETY INFORMATION **SAAZ**

Origin	Czech Republic, old landrace
Maturity	Medium early
Yield	900- 1.250 kg/ha
Storage stability	low
Aroma	Mild pleasant Hop flavour, fruity, sweet and floral aroma notes as well as clearly perceived spicy and pleasant earthy aroma components

Resistance against Diseases

Wilt	Good resistance
Pernospora	Middle resistance
Mildew	Middle resistance

Analyses data (HPLC):

Alpha acid	2.8 – 3.3 % w/w
Cohumulone	24 - 26 % of a.a.
Beta acid:	3.0 – 4.5 % w/w

Polyphenoles

Total Polyphenoles	5,5 – 6,5 % w/w
Xanthohumol	~ 0.2 % w/w

Aroma components

Total oil	0.6 – 0.8 (ml/100g)
Of which typically	
Humulen	~ 21 %
Farnesen	~ 14 %
Linalool	~ 0.5 %
Myrcen	~ 23 %

Aroma evaluation in beer: The fine aroma variety is characterized by a mild, harmonious bitterness. The rather subtle aroma reveals spicy, pleasant earthy and floral notes. These impressions are also perceptible in the taste.

The sensory evaluations are subjective and are merely indicative

In case of any potential ambiguities or questions, please don't hesitate to contact your BayWa Hop-team for clarification