

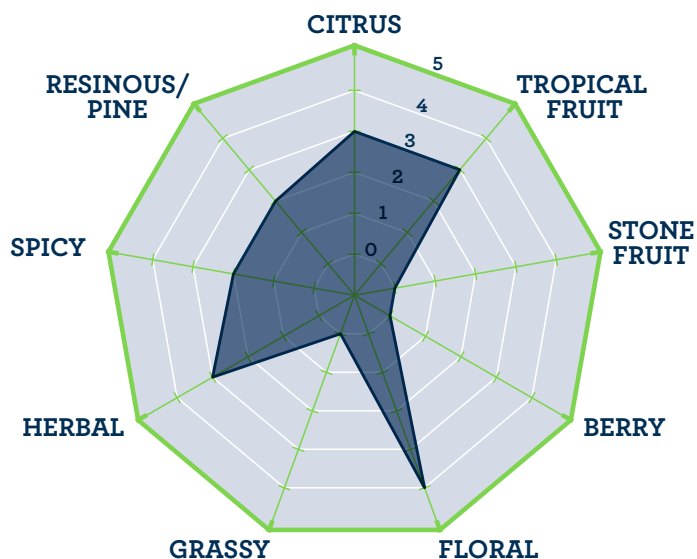
SAPHIR

German



Origin: Germany. Released in 2002 by the Hop Research Center in Hüll with a combination of “noble” hop characteristics with good cultivation properties.

Usage: Aroma. As a higher-yielding, more disease-resistant alternative to Hallertau Mittelfrüh, Saphir can be used in many of the same formulations: Belgian ales, Weissbiers, farmhouse ales, as well as traditional continental lagers.



Aroma & Flavor Characteristics: Strong but pleasantly spicy with sweet, fruity overtones (citrus, red berries). Mild and approachable in the “noble hop” sense.



SENSORY HIGHLIGHTS

**Spicy
Citrus
Berries**



BREWING VALUES

Alpha Acid Range: 2.0 - 4.5%
Beta Acid Range: 4.0 - 7.0%
Co-Humulone as % of alpha: 12 - 17
Total oils mL/100 gr.: 0.8 - 1.4



OIL FRACTIONS

Myrcene: 25 - 40%
Humulene: 20 - 30%
Caryophyllene: 10 - 15%
Farnesene: <1%
Linalool: 0.7-1.3%

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