

# TETTNANG (US)

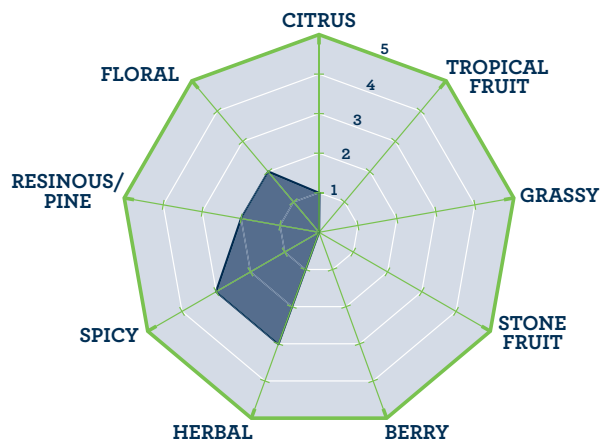
American



**Origin:** USA. An American-grown cultivar of the famous noble German landrace hop though recent genetic tests have suggested it is genetically distinct, possibly spawned by Fuggle hops. Most US Tett nang acreage is in Oregon and Washington.

**Usage:** With slightly higher myrcene levels and a more spicy, earthy profile than its German-grown counterpart, US Tett nang excels as a finishing hop in American craft beer reinterpretations of European styles: wheat beers, Kölsch, Alt, and lagers.

**Aroma & Flavor Characteristics:** Mild, pleasant floral notes with low-key noble spice and an earthy character.



## SENSORY HIGHLIGHTS

Floral  
Spice  
Earthy



## BREWING VALUES

Alpha Acid Range: 4.0 - 5.5%  
Beta Acid Range: 3.0 - 5.0%  
Co-Humulone as % of alpha: 22 - 28  
Total oils mL/100 gr.: 0.5 - 0.9

## OIL FRACTIONS

Myrcene: 30 - 40%  
Humulene: 25 - 30%  
Caryophyllene: 10 - 14%  
Farnesene: 5 - 8%  
Linalool: 0.6 - 0.8%



## AGRONOMIC DATA

Maturity: Middle  
Yield: 1,000 - 1,300 lbs/acre

US Sales: 1.800.374.2739  
sales@bsgcraft.com

Find your regional sales manager:  
bsgcraftbrewing.com/contactus



Canada Sales: 1.800.234.8191  
orders@bsgcanada.com

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