



Magnum

**Use in brewing:**

Bittering hop. A high alpha variety, with little aroma.

Substitutions:

Columbus, Nugget

Origin/History:

Bred at Hop Research Institute in Hull, Germany and registered in 1993. It is the daughter to Galena and a male German hop.

Agronomics:

A late season variety with a very large and heavy cone structure and good yield. Magnum is characterised by its high-tolerance to diseases.

Organic Status:

Also available in Organic

Storage:

Very Good.



Herbal, Pine, Resinous



Polish

Alpha Acid	11-15%
Beta Acid	4.5-7%
Cohumulone	21-29
Oil Composition	Myrcene: 30-45%, Humulene: 30-45%, Farnesene: <1%
Total Oil	1.9-2.3ml/100g
Flavour Intensity	8