



AROMA PROFILE

TALUS™ delivers big aromas of pink grapefruit, citrus rinds, dried roses, pine resin, tropical fruits and sage. These unique and impactful aromas remain throughout the brewing process.

PEDIGREE

TALUS™ is a daughter of SABRO® HBC 438 c.v. and the result of open pollination.

RECOMMENDED BEER STYLES

Wheat Ale, Golden Ale, American style lagers, Pale Ales, India Pale Lager (IPL), India Pale Ale (IPA), Session IPA, New England IPA, Imperial IPA.

KEY FLAVORS



Pink Grapefruit



Dried Roses



Pine, Resin

Alpha Acids*	8.1 – 9.5%
Beta Acids	8.3 – 10.2%
Total Oil	2.0 – 2.7 ml/100g

*Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA

TOTAL OIL COMPOSITION

Myrcene	40 – 50%
Humulene	16 – 21%
Caryophyllene	9 – 13%
Geraniol	1 – 3%
Farnesene	0 – 1%
Linalool	0 – 1%
Cohum (%)	34 – 39%
HSI (post Kiln)	0.198 – 0.229

Oil composition determined by Gas Chromatography (ASBC Hops-17, EBC 7.1.2)

TALUS™ BEER VS. HOP ATTRIBUTES



The beer was a Pale Ale style beer dry hopped with 1.5 lb/bbl of TALUS™ pellets. Samples were evaluated by the HAAS trained panel, and scored on a scale of 0 to 10.