





## **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<sup>™</sup> is a daughter of SABRO<sup>®</sup> 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**







**Dried Roses** 



Pine, Resin

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

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

### TOTAL OIL COMPOSITION

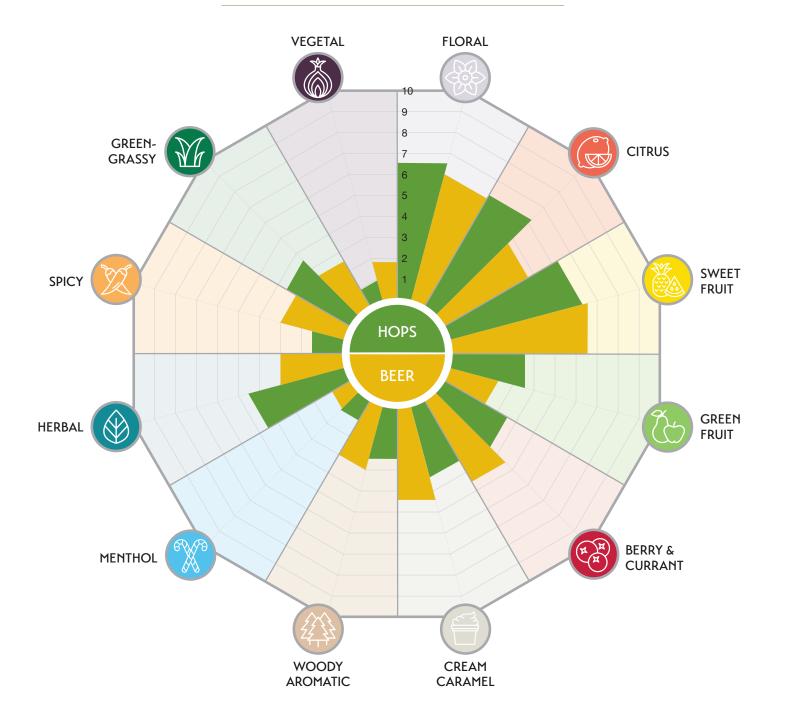
Myrcene	40 - 50%
Humulene	16 - 21%
Caryophyllene	9 - 13%
Geraniol	1 – 3%
Farnesene	0 – 1%
Linalool	0 – 1%
Cohum (%)	34 - 39%
HSI (post Kiln)	0.198 - 0.229

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.