

MAGNUM



Bred at the Hop Research Center in Hüll in 1980 and released in 1993, Magnum is a German variety (also grown in the US) and daughter of Galena. It is a high alpha cultivar and is often used as the base bittering variety. Magnum does not display any distinct aroma characteristics, however, subtle spice and fruit characteristics have been noted by some brewers.

COUNTRY
UNITED STATES

AROMA PROFILE
**SUBTLE SPICE & FRUIT
CLEAN BITTERING**



BEER STYLES

IPA • LAGER • PILSNER • STOUT

BREWING VALUES

ACID/OIL

RANGE

LOW

HIGH

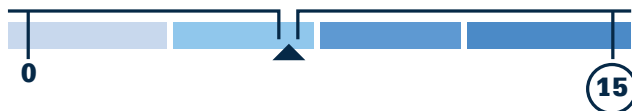
ALPHA ACIDS (23 - 28% CO-HUMULONE)



12%

15.5%

BETA ACIDS



5.5%

8%

TOTAL OIL



1.5

2.5 mL/100g

TOTAL OIL BREAKDOWN

B-PINENE	0.4 - 0.8% OF TOTAL OIL
MYRCENE	30 - 40% OF TOTAL OIL
LINALOOL	0.4 - 0.7% OF TOTAL OIL
CARYOPHYLLENE	7 - 12% OF TOTAL OIL
FARNESENE	<1% OF TOTAL OIL
HUMULENE	25 - 30% OF TOTAL OIL
GERANIOL	0.3 - 0.6% OF TOTAL OIL
SELINENE	
OTHER	15 - 36% OF TOTAL OIL



YAKIMA CHIEF HOPS™