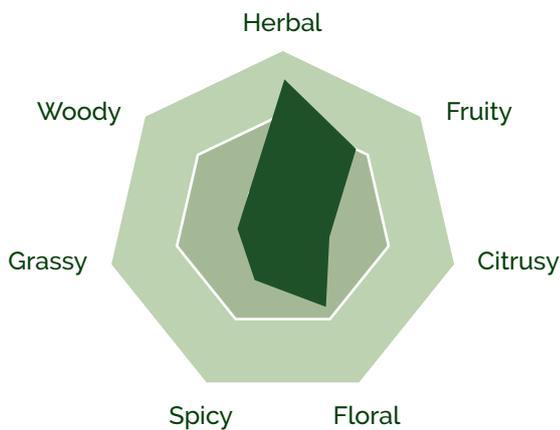


# Premiant

Czech Aroma Hops

## Sensory Highlights



Fruity aroma with  
floral scents



Get detailed information  
about this variety

## Usage

### Beer styles:

Bohemian Style Pilsner, Pilsner, Lagers,  
Belgian styles, farmhouse ales

### Finishing beer:

Wort copper (boil kettle), Whirlpool

## Brewing Values

Alpha acid range:	6-11 %
Beta acid range:	3-5 %
Cohumulone:	18-23 %
Colupulone:	38-44 %

## Oil Fractions

Total oil:	0,7-1,2 g/100g
Myrcene:	15-35 %
Humulene:	20-40 %
Linalool:	0,45-1,5 %
Caryophyllene:	9-15 %
Farnesene:	1,5-5,5 %



Bohemia Hop, a.s.  
Czech Republic

[www.bohemiahop.cz](http://www.bohemiahop.cz)  
[bhc@bohemiahop.cz](mailto:bhc@bohemiahop.cz)

ISO 9001:2015  
ISO 14001:2015