

# Bohemia Hop Guide



eng



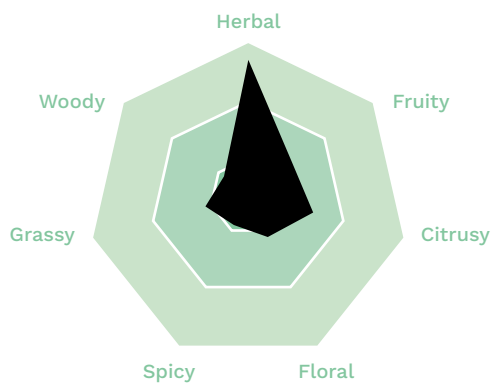
# Fine aroma

# Hops

SAZ

# Saaz

The original Czech landrace and most widely cultivated fine aroma hop variety in the world with characteristic genuine hoppy and herbal aroma accompanied with gentle notes of citrusy. The key ingredient for the original Czech lager.



## alpha acids

2,0–5,0 %

## beta acids

3,5–5,0 %

## essential oils

0,2–0,8 g/100g

### Application

- Aroma

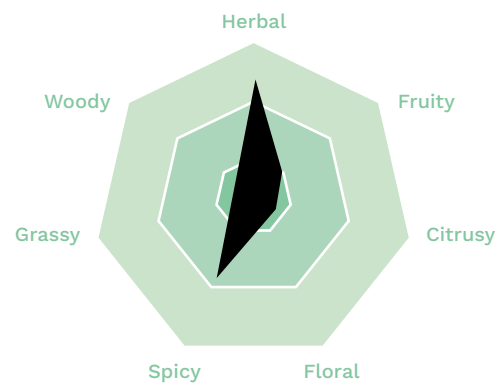
### Beer styles

- Lager
- Dark lager

SAC

# Saaz Comfort

This semi-early hop variety with a higher alpha acids content compared to the original Saaz is characterized by the gentle hoppy aroma with an emphasis on herbal and spicy notes.



## alpha acids

4,0–7,0 %

## beta acids

3,5–5,5 %

## essential oils

0,5–1,2 g/100g

### Application

- Aroma

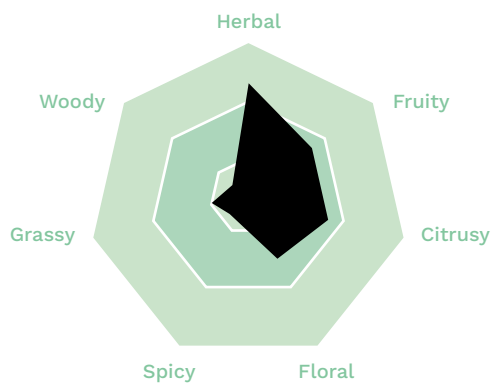
### Beer styles

- Lager
- Dark lager

SAL

# Saaz Late

This late fine aroma hop variety is characterized mainly by the herbal aroma together with noticeable fruity and citrusy scents compared to the original Saaz.



## alpha acids

2,0–5,0 %

## beta acids

4,0–6,0 %

## essential oils

0,4–0,8 g/100g

### Application

● Aroma

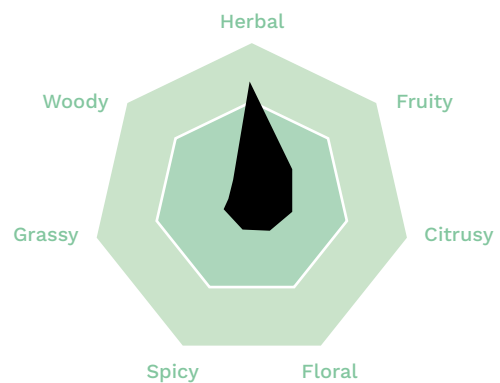
### Beer styles

● Lager  
● Dark lager

SAH

# Saaz Shine

This semi-early fine aroma hop variety is characterized by a gentle herbal aroma quite similar to the original Saaz. It reaches higher and more stable yields due to the crossbreeding of Saaz and Sladek varieties.



## alpha acids

2,0–5,0 %

## beta acids

2,0–4,0 %

## essential oils

0,45–1,0 g/100g

### Application

● Aroma

### Beer styles

● Lager  
● Dark lager

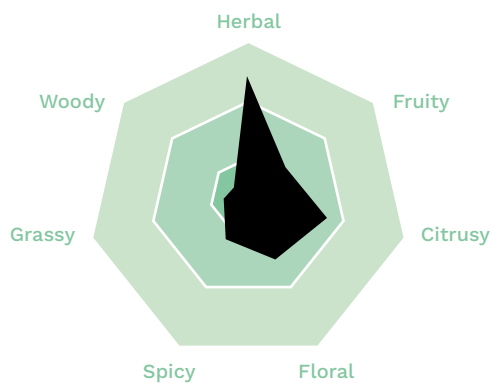


# **Aroma and Flavour Hops**

SLD

# Sládek

This aroma variety is characterized by the herbal and citrusy aroma supplemented by floral and fruity notes. It contributes to well-balanced bitterness and herbal aroma in lagers. The Czech expression “Sládek” means “brewmaster”.



## alpha acids

4,5–9,0 %

## beta acids

3,5–6,0 %

## essential oils

0,9–2,0 g/100g

### Application

● Aroma

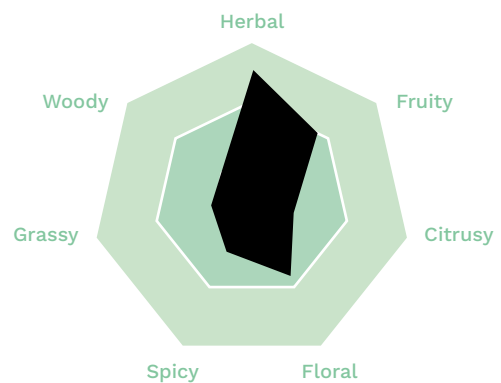
### Beer styles

● Lager  
● Dark lager

PRE

# Premiant

This hop variety is characterized by the herbal and floral aroma which can be supported by notes of fruit. Thanks to its higher alpha acids content, this variety is widely used as “dual-purpose” hops for its aroma or bitterness.



## alpha acids

6,0–11,0 %

## beta acids

3,0–5,0 %

## essential oils

0,7–1,2 g/100g

### Application

● Aroma  
● Bitterness

### Beer styles

● Lager  
● Dark lager

BOH

# Bohemie

This aroma variety is unique for its herbal aroma accompanied with scents of floral and spicy notes. Thanks to its higher alpha acids content, this variety is widely used as a “dual-purpose” hops for its aroma or bitterness.



## alpha acids

4,5–7,0 %

## beta acids

4,0–6,0 %

## essential oils

1,0–1,5 g/100g

### Application

- Aroma

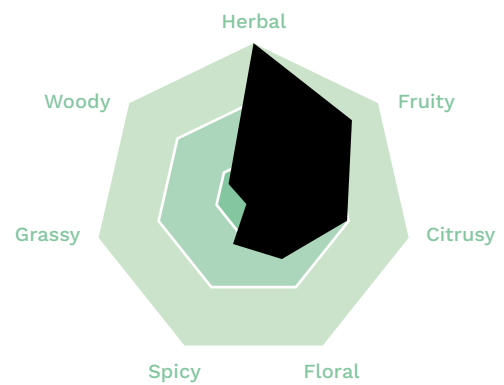
### Beer styles

- Lager
- Dark lager

HRM

# Harmonie

Harmonie provides a harmonious taste with remarkable aroma of herbal and fruity notes once using the hops for bottom-fermented beers.



## alpha acids

5,0–8,0 %

## beta acids

4,0–6,0 %

## essential oils

1,0–2,0 g/100g

### Application

- Aroma

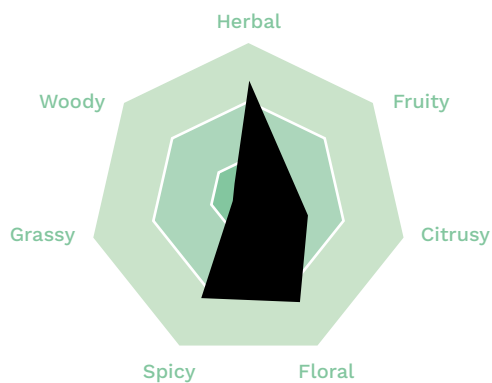
### Beer styles

- Lager
- Dark lager

RUB

# Rubin

Rubin is a bitter aroma variety mainly represented by herbal aroma in combination with spicy and floral notes. Thanks to its higher alpha acids content, this variety is widely used as a “dual-purpose” hops for its aroma or bitterness.



## alpha acids

8,0–12,0 %

## beta acids

3,0–4,0 %

## essential oils

0,9–1,8 g/100g

### Application

- Aroma
- Bitterness

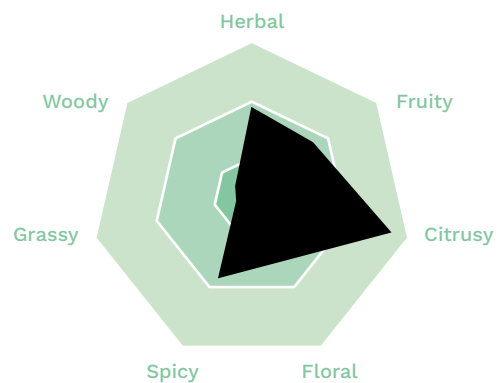
### Beer styles

- Lager
- Dark lager

KAZ

# Kazbek

The flavour variety is characterized by a significant citrusy aroma accompanied with spicy and gentle herbal notes. Kazbek is used usually for brewing top-fermented beers, especially for dry-hopping dosing.



## alpha acids

5,0–8,0 %

## beta acids

4,0–6,0 %

## essential oils

0,9–2,0 g/100g

### Application

- Aroma
- Dry hopping

### Beer styles

- IPL
- Pale Ale
- IPA





# **Bitter** **Hops**

VIT

# Vital

This bitter variety, primarily used for bittering, finds also application in beers as an aroma component thanks to its spicy and herbal aroma.



## alpha acids

11,0–13,0 %

## beta acids

5,5–8,5 %

## essential oils

1,5–3,0 g/100g

### Application

● Bitterness

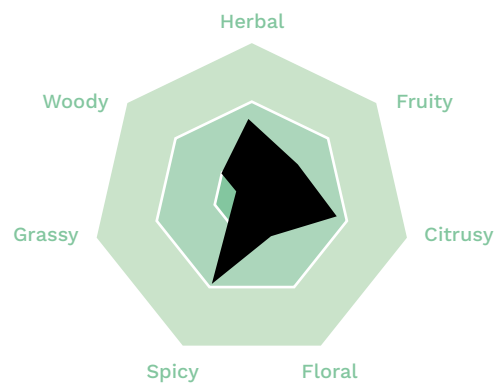
### Beer styles

● Lager

AGN

# Agnus

This bitter variety, named after the Czech hop plant breeder František Beránek, is characterized by an intense spicy aroma with noticeable citrusy notes accompanied with a gentle herbal aroma.



## alpha acids

9,0–12,0 %

## beta acids

4,0–6,0 %

## essential oils

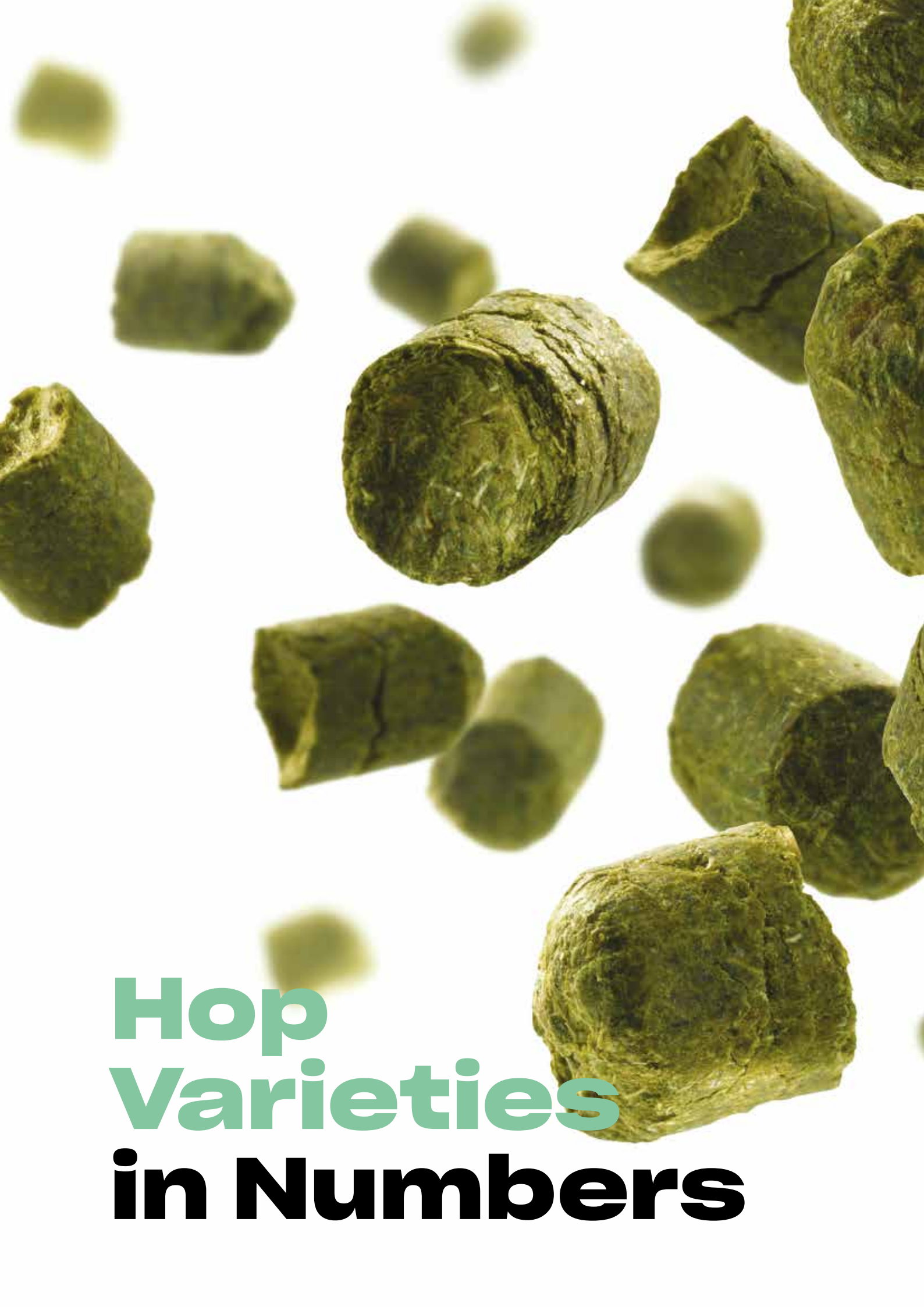
1,5–3,0 g/100g

### Application

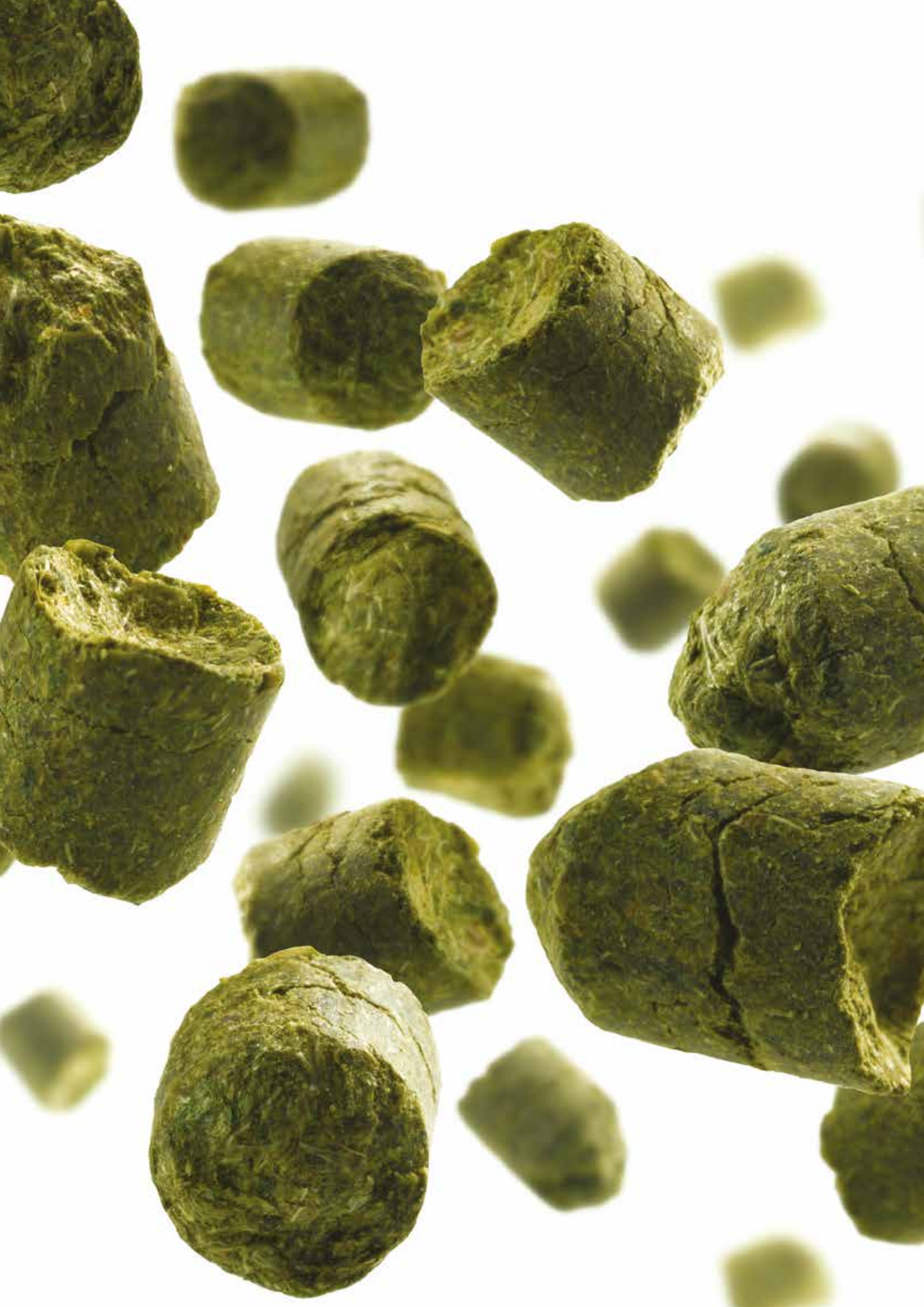
● Bitterness

### Beer styles

● Lager



# Hop Varieties in Numbers



# Total resins

Varieties	Alpha acids	Beta acids	Cohumulone	Colupulone	Xanthohumol
<b>Saaz</b>	2,0–5,0	3,5–5,0	22–26	39–43	0,25–0,40
<b>Saaz Brilliant</b>	3,0–4,5	2,0–3,0	22–26	42–47	0,20–0,40
<b>Saaz Comfort</b>	4,0–7,0	3,5–5,5	15–20	35–40	0,25–0,40
<b>Saaz Late</b>	2,0–5,0	4,0–6,0	21–26	37–45	0,20–0,40
<b>Saaz Shine</b>	2,0–5,0	2,0–4,0	21–27	40–50	0,30–0,40
<b>Sladek</b>	4,5–9,0	3,5–6,0	24–30	44–50	0,45–0,70
<b>Premiant</b>	6,0–11,0	3,0–5,0	18–23	38–44	0,25–0,45
<b>Kazbek</b>	5,0–8,0	4,0–6,0	34–40	57–62	0,30–0,40
<b>Bohemie</b>	4,5–7,0	4,0–6,0	20–25	38–45	0,40–0,60
<b>Rubin</b>	8,0–12,0	3,0–4,0	23–30	42–50	0,35–0,60
<b>Harmonie</b>	5,0–8,0	4,0–6,0	17–21	37–42	0,40–0,60
<b>Vital</b>	11,0–13,0	5,5–8,5	20–24	40–48	0,55–0,75
<b>Agnus</b>	9,0–12,0	4,0–6,0	30–35	50–59	0,70–0,90
<b>Country</b>	1,5–4,0	1,5–2,0	21–24	38–42	< 0,20
<b>Blues</b>	3,0–6,0	2,0–4,0	21–25	40–45	0,20–0,30
<b>Mimosa</b>	1,0–2,0	3,5–6,0	25–35	50–60	0,35–0,45
<b>Jupiter</b>	3,0–5,0	3,0–4,0	25–30	40–50	0,20–0,25
<b>Pluto</b>	6,0–8,0	4,5–6,0	20–25	43–49	0,20–0,30
<b>Saturn</b>	5,5–9,0	3,0–5,0	40–50	60–68	0,30–0,50

# Hop oils

Hop oils	Myrcene	Linaool	Geraniol	Caryophyllene	Farnesene	Humulene	Selinenes
0,2–0,8	10–35	0,15–0,70	0,05–0,50	6–9	10–25	15–30	< 3,0
0,3–0,6	15–30	0,15–0,45	0,25–0,60	9–15	10–20	15–35	1–3
0,5–1,2	15–35	0,40–1,00	0,40–0,60	6–12	15–25	1–4	15–25
0,4–0,8	15–40	0,40–1,00	0,15–0,45	6–10	10–20	15–25	3–7
0,45 –1,0	10–30	0,50–1,20	< 0,20	7–15	10–20	20–40	1–4
0,9–2,0	15–35	0,15–0,60	0,10–0,60	9–20	< 1,0	20–40	0,6–3,5
0,7–1,2	15–35	0,45–1,50	< 0,25	9–15	1,5–5,5	20–40	1–4
0,9–2,0	20–45	0,30–0,80	< 0,20	10–15	< 1,0	15–30	2–5
1,0–1,5	20–40	0,50–1,00	0,10–0,30	7–12	1–3	15–25	8–12
0,9–1,8	15–35	0,30–0,70	0,30–0,70	7–13	< 1,0	20–30	15–25
1,0–2,0	15–40	0,50–1,00	0,10–0,30	7–12	< 1,0	15–25	10–20
1,5–3,0	25–50	0,70–1,50	0,20–0,60	7–12	1,5–3,5	1,5–4,0	15–25
1,5–3,0	25–50	0,40–1,00	0,40–0,70	10–20	< 1,0	15–25	2–4
0,2–0,4	10–20	0,20–0,50	< 0,10	4–8	5–8	5–10	30–45
0,6–1,4	15–40	0,40–0,80	< 0,10	9–15	< 1,0	15–30	10–20
0,4–1,0	15–35	0,40–1,10	< 0,20	5–8	< 1,0	1–4	25–45
0,5–1,0	30–50	0,50–0,80	0,20–0,40	9–15	< 1,0	3–8	5–10
1,0–2,0	20–40	0,40–0,80	0,30–0,60	8–12	< 1,0	20–30	1–4
1,5–2,5	30–45	0,40–0,70	< 0,10	8–14	< 1,0	20–35	1–3

# Application

Varieties	Aroma	Dry Hopping	Bitterness
Saaz	●	○	
Saaz Comfort	●	○	○
Saaz Late	●	○	
Saaz Shine	●	○	
Sladek	●	○	○
Premiant	●		●
Kazbek	●	●	
Bohemie	●		○
Rubin	●	○	●
Harmonie	●	○	○
Vital			●
Agnus			●
Country	●	○	
Blues	●	○	
Mimosa	●	○	
Jupiter	●	●	
Pluto	●	●	
Saturn	●	●	
Ceres	●	●	

- Recommended application
- Possible application

# Application to beer styles

Lager	IPL	PALE ALE	IPA	Dark lager	Belgian style/Wheat
●	○			●	○
●	○			●	○
●	○			●	○
●	○	○		●	○
●	○			●	
●				●	
○	●	●	●	○	○
●				●	
●				●	
●				●	
●				○	
●				○	
○	○	●	○	○	●
○	○	●	○	○	●
	○	●	○		●
	●	●	●		
	●	●	●		
	●	●	●		
	●	●	●		







**“The high quality  
of our hops are known  
worldwide.**

**This is why caring for  
them gives us so much  
satisfaction.”**

# Bohemia Hop Company

Bohemia Hop was established in 1991.  
The main business activity is the purchase  
of Czech hops from growers and subsequent  
trading of the final hop products to the  
breweries.

The strong and stable parent company  
CHMELARSTVI, cooperative Zatec provides  
a considerate approach to processing hops  
and storing them in our cold warehouse.

All processes and procedures meet and fulfill  
ISO 9001, ISO 14001 and HACCP standards to  
ensure the highest quality of final products.

## Contact us



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Czech Republic

**+420 606 657 706**  
**[www.bohemiahop.cz](http://www.bohemiahop.cz)**  
**[bhc@bohemiahop.cz](mailto:bhc@bohemiahop.cz)**

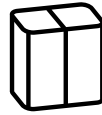
## Products



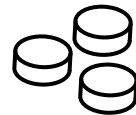
Pellets  
type PE 90



Pellets  
type PE 45



Pressed hops  
in bales



Pressed hops  
in plugs

## Services



Cold storage of  
pellets and hops



Verification and  
certification of hops



Traceability  
of hops

## Certificates



ISO 9001:2015



ISO 14001:2015



HACCP



CISTA



U.S. Food and Drug  
Administration



Organic  
hop processing



Kosher parve



Sustainable  
hop production



# Hop Regions



# Bohemia Hop Guide

[www.bohemiahop.cz](http://www.bohemiahop.cz)

