

Bohemia Hop Guide





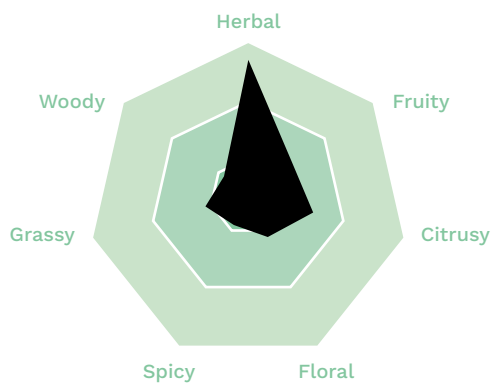
Fine aroma

Hops

SAZ

Saaz

The original 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
- Dry hopping

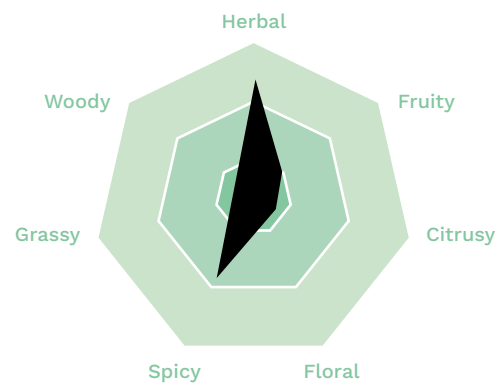
Beer styles

- 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
- Bitterness

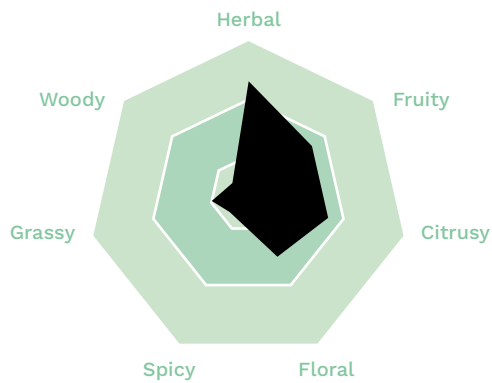
Beer styles

- 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

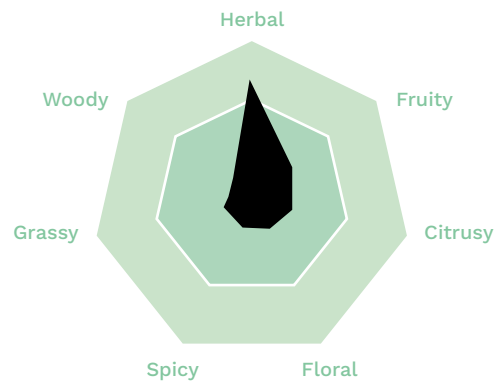
Beer styles

● 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 but with higher and stable yields in comparison to the original Saaz.



alpha acids

2,0–5,0 %

beta acids

2,0–4,0 %

essential oils

0,45–1,0 g/100g

Application

● Aroma
● Dry hopping

Beer styles

● Lager
● Dark lager
● Pale Ale
● IPL

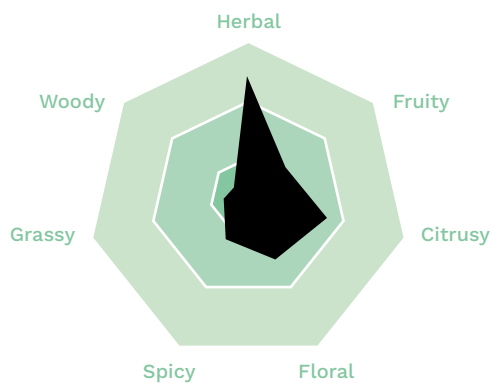


Aroma and Flavour Hops

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
- Dry hopping
- Bitterness

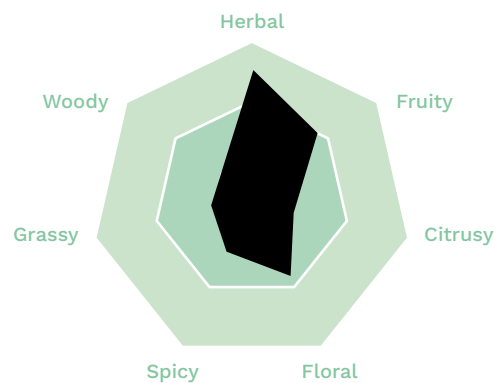
Beer styles

- Lager
- Dark lager
- IPL

PRE

Premiant

This hop variety is characterized by the herbal and floral aroma which can be supported by notes of root vegetables. 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
- Bitterness

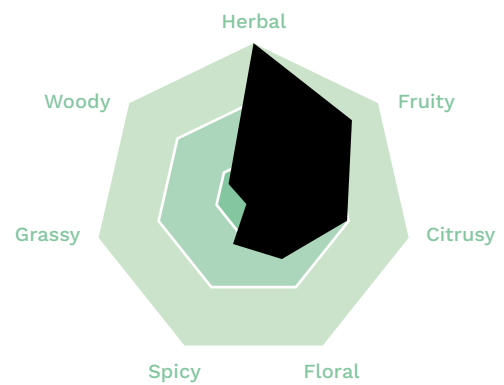
Beer styles

- 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
- Dry hopping
- Bitterness

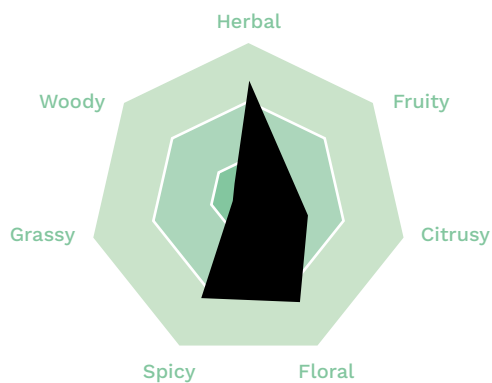
Beer styles

- 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
- Dry hopping

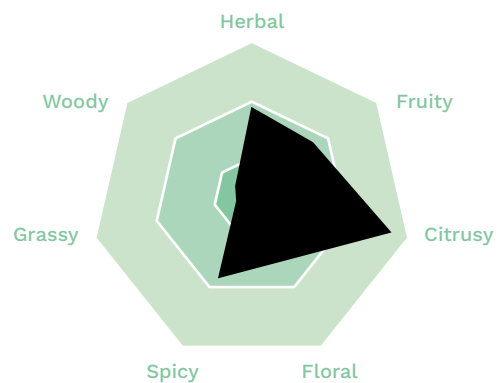
Beer styles

- 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
- Dark Lager



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

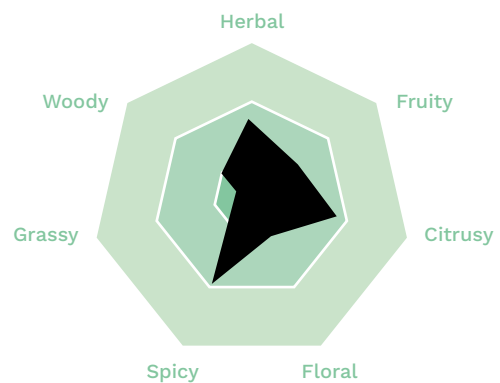
Beer styles

● 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

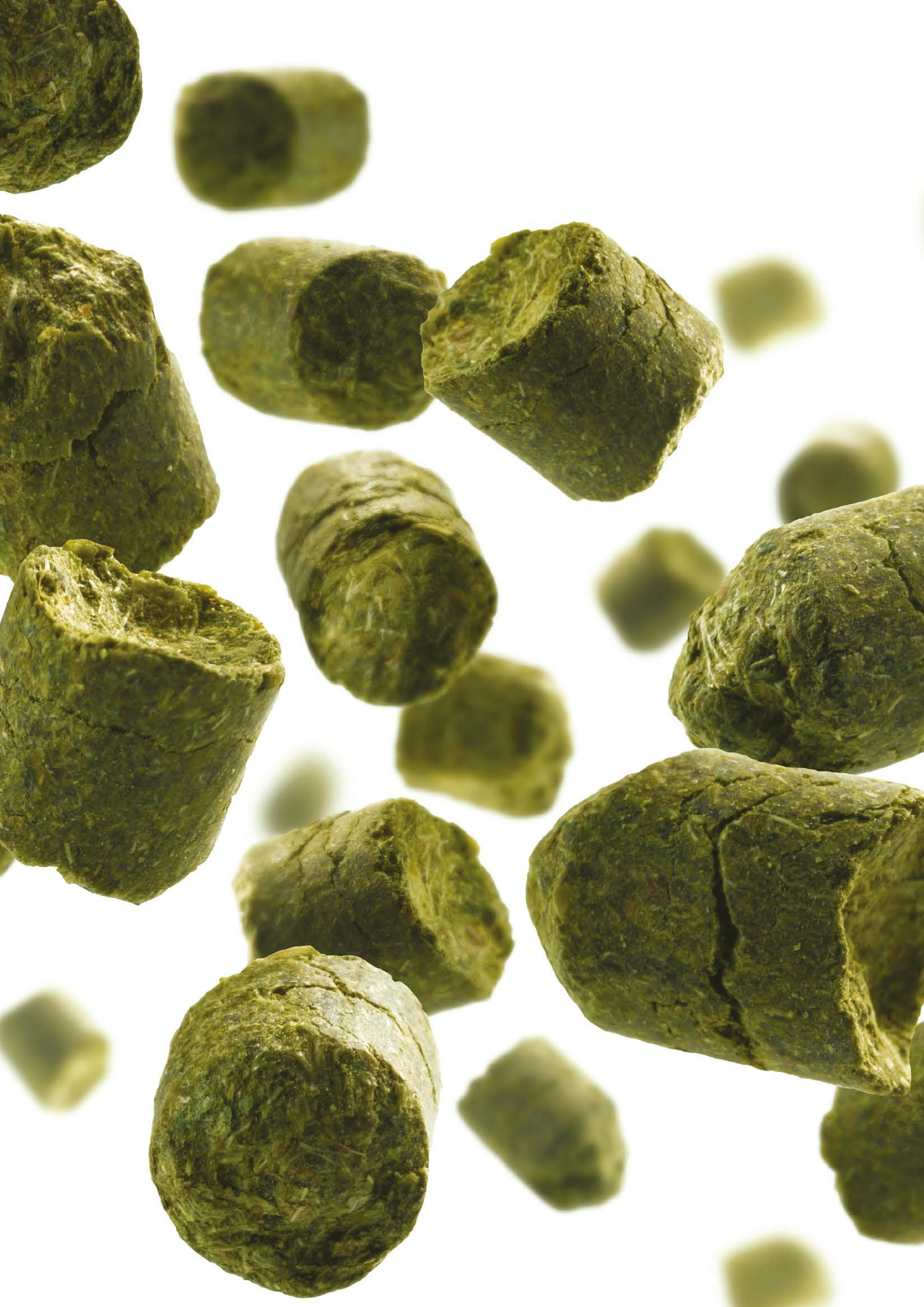
● Bitterness

Beer styles

● Lager



Hop Varieties in Numbers



Total resins

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

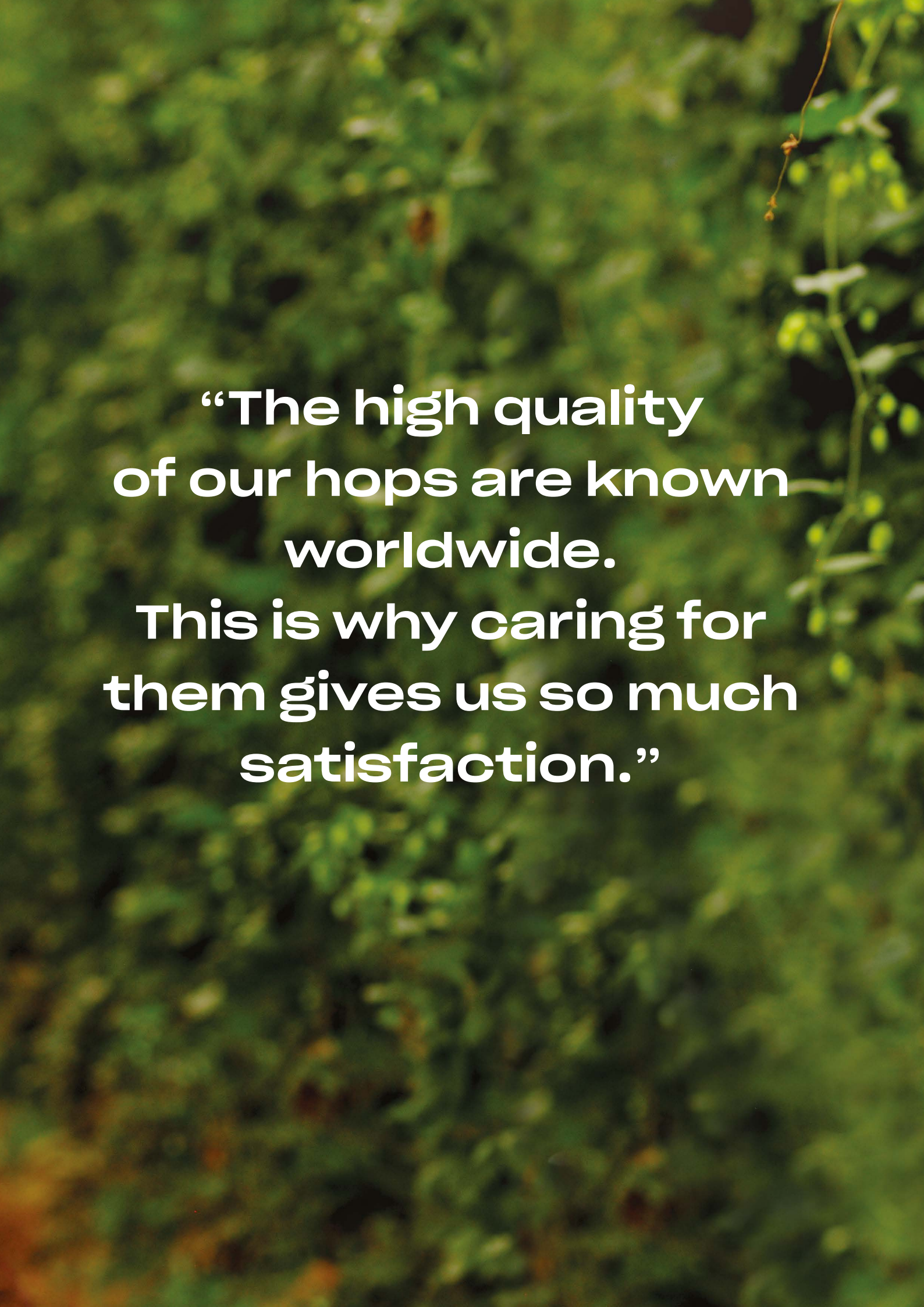
● Recommended application

● Possible application

Application to beer styles

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





**“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

Bohemia Hop, a.s.
Mostecka 2580
438 01 Zatec
Czech Republic

+420 606 657 706

www.bohemiahop.cz
bhc@bohemiahop.cz

Products and services

Pellets type PE 90

Pellets type PE 45

Pressed hops in bales

Pressed hops in plugs

Cold storage of pellets
as well as raw hops

Assuring verification,
certification and traceability
of processed hops

Our certificates



ISO 9001:2015



ISO 14001:2015



HACCP



U.S. Food and Drug
Administration



Organic hop
processing



Kosher parve



Czech Hops **Worldwide**

www.bohemiahop.cz