



Belgian Malts that Make Your Beer So Special

HALLERTAUER HERSBRUCKER

BREWING QUALITY

Very good aroma hop with a mild aroma and a low co-humulone content. Used in Lager, Pilsner, Bock, Weizen Bock, Wheat, Belgian-Style Ales, Kölsch, Munich Helles.



ORIGIN / HISTORY

German origin. Traditional German landrace variety selected in the Hersbruck area. Grown widely not only in the Hallertau but also in Spalt and Hersbruck areas.

AGRONOMICS

Fair to good resistance to German strains of Verticillium wilt. No resistance to downy mildew.

ACID COMPONENTS

Alpha Acids	2 – 8% w/w
Beta Acids	4 – 5.5% w/w
Cohumulone	19 – 25% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.7 – 1.3 mls/100 grams
Caryophyllene	7 - 12% of whole oil
Farnesene	<1% of whole oil
Humulene	15 - 25% of whole oil
Myrcene	15 - 25% of whole oil

Type Leaf Hops



Possible Substitutions: Strisselspalt, Hallertauer Mittelfruh

Castle Malting - True Brewers know why!

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