ORGANIC HALLERTAUPER 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 – 5.5% w/w
Beta Acids 4 – 5.5% w/w
Cohumulone 19 – 25% of alpha acids

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

Possible Substitutions: Strisselbpalt, Hallertuter Mittelfruh

Castle Malting - True Brewers know why!