STRISSELSPALT

BREWING QUALITY
Well accepted aroma hop; similar to Hersbrucker in brewing character. Used in Pilsner, Lager, Wheat beer.

ORIGIN / HISTORY
French origin. Major aroma hop of the Alsace area of France.

AGRONOMICS
Susceptible to English and French wilt strains. Not resistant to downy mildew or powdery mildews.

ACID COMPONENTS
- Alpha Acids: 1.5 – 2.5% w/w
- Beta Acids: 3 – 5.5% w/w
- Cohumulone: 20 – 25% of alpha acids

OIL COMPONENTS
- Total Oil: 0.6 – 0.9 mls/100 grams
- Caryophyllene: 8 - 10% of whole oil
- Farnesene: <1% of whole oil
- Humulene: 15 - 25% of whole oil
- Myrcene: 20 - 30% of whole oil

Possible Substitutions: Hallertauer Hersbrucker, Mount Hood, Crystal