



# Barbe Rouge

**Use in brewing:**

Aroma hop. It has a very pronounced red fruit aroma with strawberry and cherry being main notes of the character.

**Substitutions:**

None

**Origin/History:**

Developed as part of the varietal research program in Alsace, France. It has parentage in Strisselspalt.

**Agronomics:**

No agronomic information currently available.

**Storage:**

Good.



Strawberry, Redcurrant, Floral



France

Alpha Acid	7-10%
Beta Acid	3.5-4.5%
Cohumulone	24-28
Oil Composition	Myrcene: 35-60%, Humulene: 15-25%, Farnesene: 2.5-3.5%
Total Oil	1.0-3.0ml/100g
Flavour Intensity	7

[www.wellhopped.com](http://www.wellhopped.com)