



Hersbrucker



Use in brewing:

Aroma hop.

A delicate aroma hop used mainly over the years in Lager type beers. However, it has also been successful in the production of some of the lighter English cask conditioned ales. A floral, slightly fruity flavour

Substitutions:

Sovereign, Golding, Strisselspalt, Faram Fuggle

Origin/History:

Hersbrucker originates from the Hersbruck region of Southern Germany and has developed into the variety with the largest acreage, especially in the Hallertau area. It is also grown in the Spalt region.

Storage:

Poor to moderate.



Floral, Herbal, Earthy



Germany

Alpha Acid	2-4%
Beta Acid	2.5-6%
Cohumulone	17-25
Oil Composition	Myrcene: 15-30% Humulene: 15-35% Farnesene: <1%
Total Oil	0.5-1.3ml/100g
Flavour Intensity	6