



# Hersbrucker

Germany  
Aroma Hop

A traditional German variety from the Hersbrucker growing area which exhibits a fine noble aroma but sometimes shows a very low alpha acids content. It is considered as a successor of Hallertauer Mittelfrüh with a good tolerance to diseases.

<b>Pedigree</b>	<b>German land variety</b>
<b>Aroma</b>	<b>Noble aroma type</b>
<b>Alpha Acids*</b>	<b>1.5 - 4.0 %</b>
<b>Beta Acids</b>	<b>2.5 - 6.0 %</b>
<b>Cohumulone</b>	<b>17 - 25 % of alpha acids</b>
<b>Total Oil</b>	<b>0.5 - 1.0 ml/100g</b>
<b>Myrcene</b>	<b>15 - 30 % of total oil</b>
<b>Humulene</b>	<b>20 - 30 % of total oil</b>
<b>Caryophyllene</b>	<b>8 - 13 % of total oil</b>
<b>Farnesene</b>	<b>&lt; 1 % of total oil</b>
<b>Storage Stability</b>	<b>Fair to poor</b>

\* Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA