

HERSBRUCKER

VARIETY INFORMATION



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Genetic Origin	
A landrace variety originating Germany.	

Agronomic Aspects

Growing	
Classification	Aroma
Yield (kg/ha)	1,450 - 1,750
Maturity	Late
Main growing country	Germany
Acreage (ha)	940
Resistance against Diseases	
Wilt diseases	Tolerant
Downy mildew	Susceptible
Powdery mildew	Susceptible
Aphid	Tolerant

Chemical Ingredients

Bitter Components	
Alpha acid %	1.5 - 4.0
Beta acid %	2.5 - 6.0
Cohumulone % rel.	17 - 25
Hard resins : alpha acid	0.53
Polyphenoles	
Total polyphenoles	4.4
Xanthohumol	0.2 - 0.3
Aroma Components	
Total oils (ml/100g)	0.5 - 1.0
Beta-caryophyllene: Humulene	0.40
Linalool % of total oil	0.5 - 1.0
Linalool : Alpha acid	0.33 - 0.25

Aroma Evaluation (Smell of Raw Hops, 0-5)

Aroma Specification	Spicy, Hay, Orange, Tobacco				
Fruity	0.5	1.0	1.5	2.0	2.5
Floral	0.5	1.0	1.5	2.0	2.5
Citrusy	0.5	1.0	1.5	2.0	2.5
Spicy	0.5	1.0	1.5	2.0	2.5
Earthy / resinous	0.5	1.0	1.5	2.0	2.5
Herbal	0.5	1.0	1.5	2.0	2.5
Sugar-like	0.5	1.0	1.5	2.0	2.5

Substitutes

Brewhouse	Dry Hopping
Spalter, Tettmanger	

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COMMITTED TO THE BREWER