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HERSBRUCKER SPAET

Traditional aroma variety from the Saazer range that have a very balanced forales and fruity aroma that can introduced into the selected beer type.

Aroma classification

Aroma specification:
Hop Spicy, Hay, Orange, Tobacco

- fruity
- flowery
- citrusy
- spicy
- earthy / resinous
- herbaceous
- sweet

Description, Cultivation & Yield

Genetic Origin:	Germany, developed from old Hallertauer countryside varieties
Weight (kg/ha):	1.450 – 1.750
Classification:	Aroma
Maturity:	late
Country of Plantation:	Germany
Plantation area (ha):	940
Welt:	Tolerant
Primary downy Dew:	Vunerable
Powdery Mildew:	Vunerable
Aphid:	Tolerant
Brewhouse:	Spalter, Tettnanger
Kalthopfung:	–

Facts & Figures

Alpha-Acid %:	1,5 – 4,0
Beta-Acids %:	2,5 – 6
Co-Humulone % rel.:	17 – 25
Total Oil (ml/100g):	0,5 – 1,0
Resins : Alpha-Acid:	1,24
Xantholhumol (EBC 7.7):	0,2 - 0,3
Beta-Caryophyllen: Humulen:	0,40 - 0,44
Farnesen % the total oil amount:	0,40 – 0,44
Linalool % the total oil amount:	0,5 – 1,0
Linalool: Alpha-Acid:	0,25 – 0,33