



HERSBRUCKER BIO

Origin: Germany

Introduced to the market in the 1970s, the fact that Hersbrucker is rather resistant to various diseases has made it gain ground over the years. This is why it was developed, to resist verticillium and gradually replace the sensitive Mittelfrüh.

With little Alpha and little Cohumulone, it develops pleasant, well-balanced aromas of fruit, spice and flowers.

It has been very commonly used in German Lager.

TYPE OF HOP:

Aromatic

USE:

Lager, Pilsner, Wheat, Bock, Kolsch, Dunkel

SUBSTITUTES:

Hallertaus, Mount Hood, Strisselspalter

More details on:
www.hopstore.fr

