

# HERSBRUCKER



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 HOPS

Aromatic

## FORM

Pellets

## ORIGIN

Germany

## ACIDS

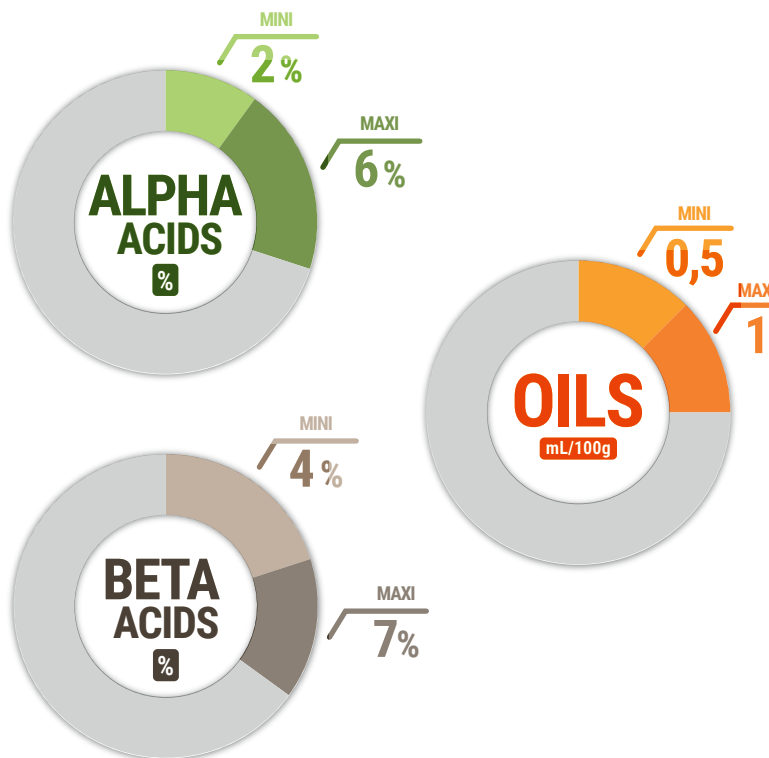
Alpha: 2 - 6%  
Beta: 4 - 7%  
Cohumulone: 18 - 25%

## CUMULATIVE OILS

0.5 - 1ml/100g

## POSSIBLE SUBSTITUTES

Les Hallertau, Mount Hood, Strisselspalter



## USE

Lager, Pilsner, Wheat, Bock, Kolsch, Dunkel

## CHARACTERISTICS

A very sweet hop. Earth, hay, tobacco and citrus.



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