

Hersbrucker



German

Origin: Germany. Originating as the landrace variety in the Hersbruck Mountains of Franconia, significant acreage is now under Hersbrucker in Spalt and Hallertau as well.

Usage: Aroma. Hersbrucker is traditional in the lightly-hopped lagers and ales of southern Germany and does excellent work in Munich-style pale and dark lager, Weissbier, Oktoberfest, and Bock. Its mellow spiciness is also at home in many Belgian ales or more hop-forward lagers like Pils.

Aroma & Flavor Characteristics: Floral and herbal - similar to Mittelfrüh, but with an added element of fruit and more dominant spice component; in a good crop year, Hersbrucker can be a bit more pungent than Mittelfrüh as well. Look for suggestions of dried green herbs, candied citrus, and tree fruit.

Maturity: Mid to late

Yield: 1,700 kg/ha

| | |
|---------------------------|------------|
| Alpha Acid Range % | 1.5 - 4.0% |
| Beta Acid Range % | 2.5 - 6.0% |
| Co-Humulone as % of alpha | 17 - 25% |
| Total oils mL/100 gr. | 0.5 - 1.0 |



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