

Perle



German

Origin: Germany. Bred at Hüll from English Northern Brewer stock, Perle became extremely popular with German growers and brewers after its release in 1978.

Usage: Aroma, but in an excellent year can have high enough alpha content for use as bittering as well. Its combination of delicacy and brightness go well with the clean flavors of European lagers and cold-fermented ales, as well as the yeast character of many Belgian beers. Some brewers also find nontraditional use for its flavors in blends for pale ale and other hoppy warm-fermented styles.

Aroma & Flavor Characteristics: Lively and sweet with harmonized suggestions of fresh mint and spice in the nose. On the palate, Perle shows a complex mix of floral and spice with mild to medium intensity.

Maturity: Medium-late

Yield: 1,800 kg/ha

Alpha Acid Range %	4.0 - 8.0%
Beta Acid Range %	2.5 - 4.5%
Co-Humulone as % of alpha	29 - 35%
Total oils mL/100 gr.	0.5 - 1.5



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