

HERSBRUCKER:

Brewer's notes:

Hersbrucker was originally bred specifically to produce a variety resistant to verticulum wilt. Hersbrucker reached the height of its popularity in the 1970's and 1980's but despite that, Germany's overall production of this hop today still exceeds 1000 metric tonnes each year. It can even be found organically grown on several boutique hop farms. With low alpha acids and low cohumulone, it is a very pleasant aroma with a balanced, fruity, spicy and floral character. For decades it has commonly been used in German lagers, however this variety is now making its way into some fine English cask ales. It has been cloned several times in an attempt to improve its alpha acid content, but without success.

Technical data:

Purpose: Aroma

Alpha Acid Composition: 2% - 5%

Beta Acid Composition: 4% - 6%

Co-Humulone Composition: 19% - 25%

Country: Germany

Cone Size: Medium

Cone Density: Moderate

Season Maturity: Late

Yield Amount: 1400-1800 kg/hectare (1240-1610 lbs/acre)

Growth Rate: Very High

Resistant to: Resistant to verticillium wilt

Susceptible to: Susceptible to downy mildew

Storability: Retains 55%-65% alpha acid after 6 months storage at 20

degrees C

Total Oil Composition: 0.5 - 1.3 mL/100g

Myrcene Oil Composition: 10% - 25%

Humulene Oil Composition: 15% - 35%

Caryophyllene Oil: 7% - 15%

Farnesene Oil: 0% - 1%

Substitutes: Mount Hood, Strisselspalter

Style Guide: Dunkel, Strong Ale, Pilsner