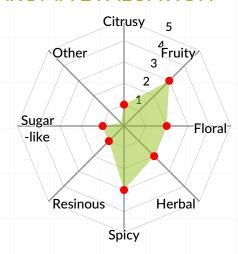
Hopsteiner PERLE

AROMA EVALUATION



AROMA SPECIFICATION

tea, spicy, green fruit, pepper

GENETIC ORIGIN

A German variety bred in Huell resulting from a cross between Northern Brewer and 63/5/27M.

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha) 1,800 - 2,000
Maturity Medium to Late
Main Growing Country Germany
Acreage (ha) 2966

RESISTANCE AGAINST DISEASES

Downy mildew Tolerant
Powdery mildew Susceptible

CHEMICAL INGREDIENTS

BITTER COMPONENTS

 Alpha-Acid %
 4.0 - 9.0

 Beta-Acid %
 2.5 - 4.5

 Co-Humulone % rel.
 29 - 35

 Hard Resins : Alpha-Acid
 0.15 - 0.70

POLYPHENOLES

Total Polyphenoles 4.1 Xanthohumol (EBC 7.7) 0.4 - 0.6

AROMA COMPONENTS

Total Oils (ml/100g) 0.5 - 1.3

Beta-Caryophyllene: Humulene 0.30 - 0.33

Farnesene % of total Oil 0.00 - 1.00

Linalool % of total Oil 0.2 - 0.6

Linalool: Alpha-Acid 0.05 - 0.07

VISUAL EVALUATION



HOP ALTERNATIVES

BREWHOUSE

Akoya, Northern Brewer, Aurora, Hallertauer Tradition

DRY HOPPING

Akoya, Aurora, Northern Brewer

HOPS HOTLINE

800.339.8710