

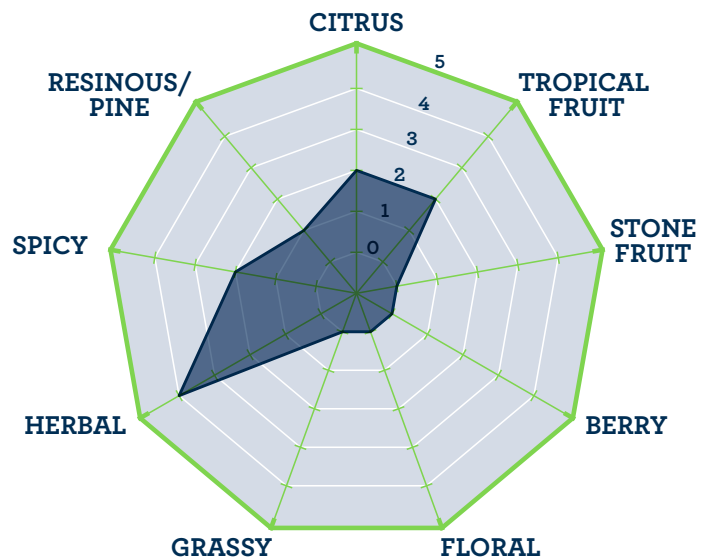
HERSBRUCKER

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.



SENSORY HIGHLIGHTS

Spice
Herbal
Floral
Fruit



BREWING VALUES

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



OIL FRACTIONS

Myrcene: 15 - 30%
Humulene: 20 - 30%
Caryophyllene: 7 - 14%
Farnesene: <1%
Linalool: 0.5-1.0%

US Sales: 1.800.374.2739
sales@bsgcraft.com
Find your regional sales manager:
bsgcraftbrewing.com/contactus



Canada Sales: 1.800.234.8191
orders@bsgcanada.com
Find your regional sales manager:
bsgcanada.com/contactus

