



*Belgian Malts that Make Your Beer So Special*

## HALLERTAU HERSBRUCKER

### BREWING QUALITY

Very good aroma hop with a mild aroma and a low co-humulone content. Used in Lager, Pilsner, Bock, Weizen Bock, Wheat, Belgian-Style Ales, Kölsch, Munich Helles.



### ORIGIN / HISTORY

German origin. Traditional German landrace variety selected in the Hersbruck area. Grown widely not only in the Hallertau but also in Spalt and Hersbruck areas.

### AGRONOMICS

Fair to good resistance to German strains of Verticillium wilt. No resistance to downy mildew.

### ACID COMPONENTS

Alpha Acids	2 – 8% w/w
Beta Acids	4 – 5.5% w/w
Cohumulone	19 – 25% of alpha acids

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	0.7 – 1.3 mls/100 grams
Caryophyllene	7 - 12% of whole oil
Farnesene	<1% of whole oil
Humulene	15 - 25% of whole oil
Myrcene	15 - 25% of whole oil

Type Leaf Hops



**Possible Substitutions:** Strisselspalt, Hallertau Mittelfruh



# Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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