

BEGLEITURKUNDE

Allgemein auf Grund der Verordnung (EWG) Nr. 1038/71 vom 26. 7. 1971,
geändert durch Verordnung (EWG) Nr. 1170/77 vom 17. 5. 1977.

DEUTSCHER SIEGELHOPFEN

(ohne Samen)



SORTE

Hersbrucker Spät

GRUPPE:

NR. BALLEN/BALLOT

GEWICHT IN KG (BRUTTO)

Aufbereiter

ORT

DEN

19

Gleichmischer/Aufsicht

DEUTSCHER
SIEGEL

DEUTSCHER
SIEGEL



Hersbrucker Spät

Characteristics

Bitter substances

alpha-acids	1.5 – 4.0 % *
beta-acids	2.5 – 6.0 % *
cohumulone	17 – 25 % ^x
colupulone	34 – 39 % ^x

Polyphenols

total content	5.0 – 6.0 % *
xanthohumol	ca. 0.2 % *

Aroma substances

total oil	0.5 – 1.0 % •
myrcene	15 – 30 % ^x
linalool	0.5 – 1.0 % ^x
beta-caryophyllene	8 – 13 % ^x
aromadendrene	2.0 – 4.0 % ^x
humulene	20 – 30 % ^x
farnesene	< 1 % ^x
beta-selinene	4.0 – 6.0 % ^x
alpha-selinene	4.0 – 6.0 % ^x

Fine aroma variety

- low bitter value
- good aroma
- low storage stability

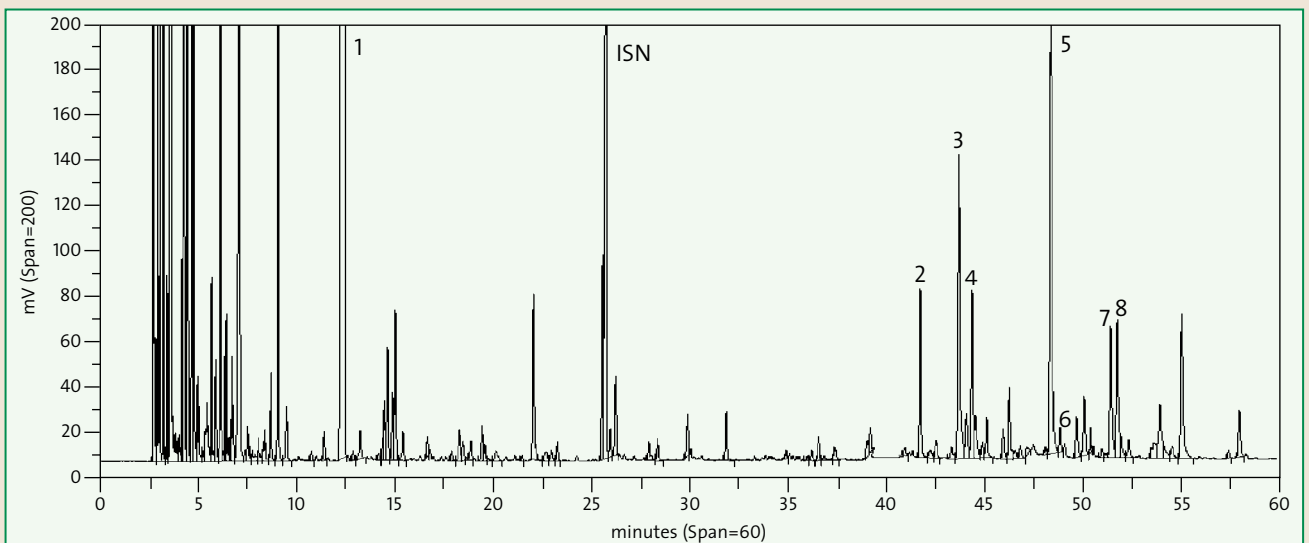
Resistance to disease:

- wilt average
- downy mildew low to very low
- powdery mildew average to low

Ripening time	medium late to late
Storage stability	low
Average yield	1,700 kg/ha

(*) weight-% – (x) % relative – (•) ml/100g hops

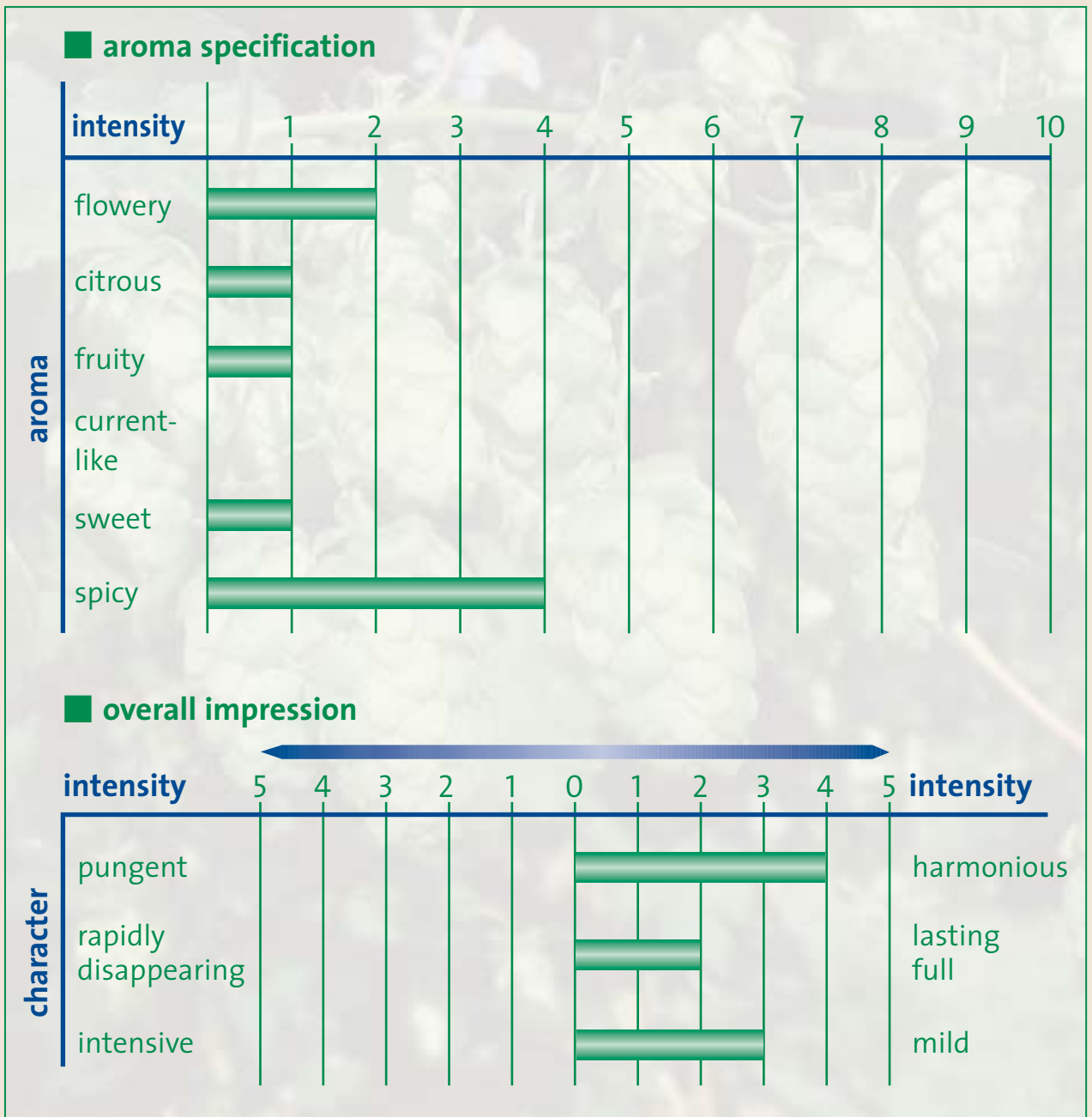
Headspace Gaschromatogramme



1 = myrcene · ISN = internal standard · 2 = linalool · 3 = beta-caryophyllene · 4 = aromadendrene · 5 = humulene · 6 = farnesene
7 = beta-selinene · 8 = alpha-selinene

Hersbrucker Spät

Evaluation



The local variety Hersbrucker Spät is vigorous and robust, but somewhat susceptible to downy mildew.

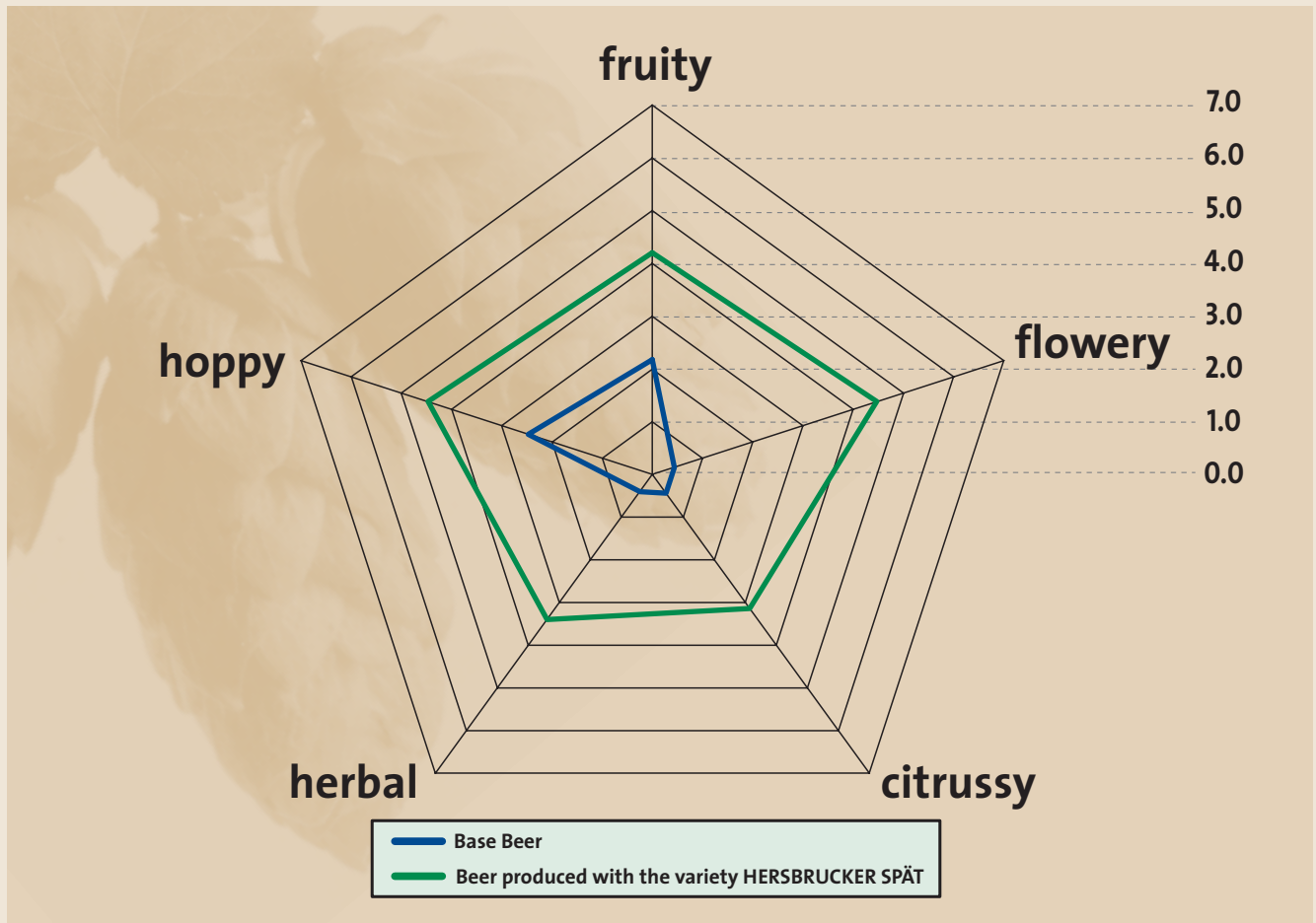


1. Beer Analysis

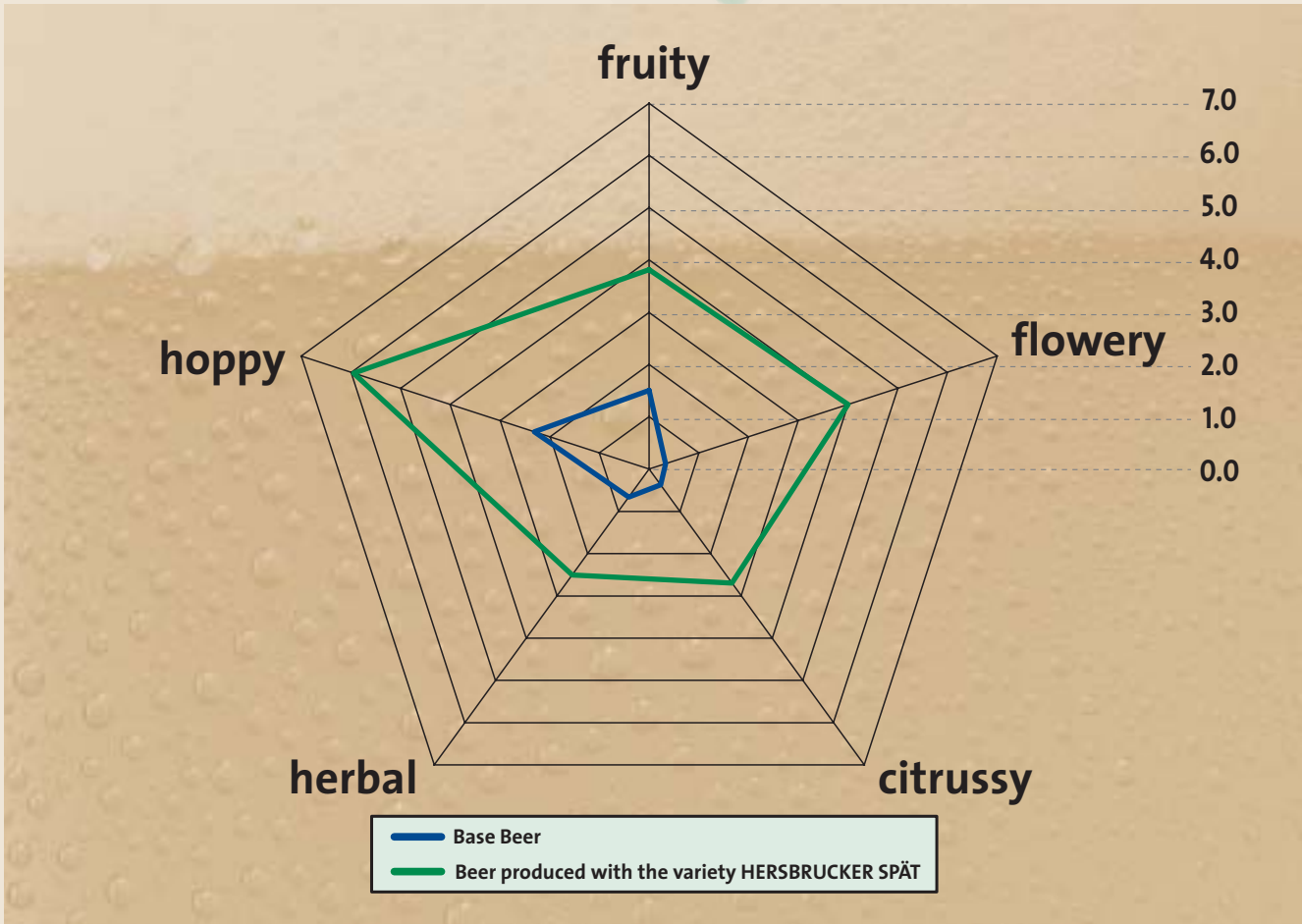
co-isohumulone	5.6 mg/l	iso-xanthohumol	0.49 mg/l
n-isohumulone	13.0 mg/l	xanthohumol	nd*
ad-isohumulone	3.2 mg/l	linalool	104 µg/l
Σ isohumulones	21.8 mg/l	total polyphenols	272 mg/l
bitterness	26 EBC-BU		

*nd: not detectable

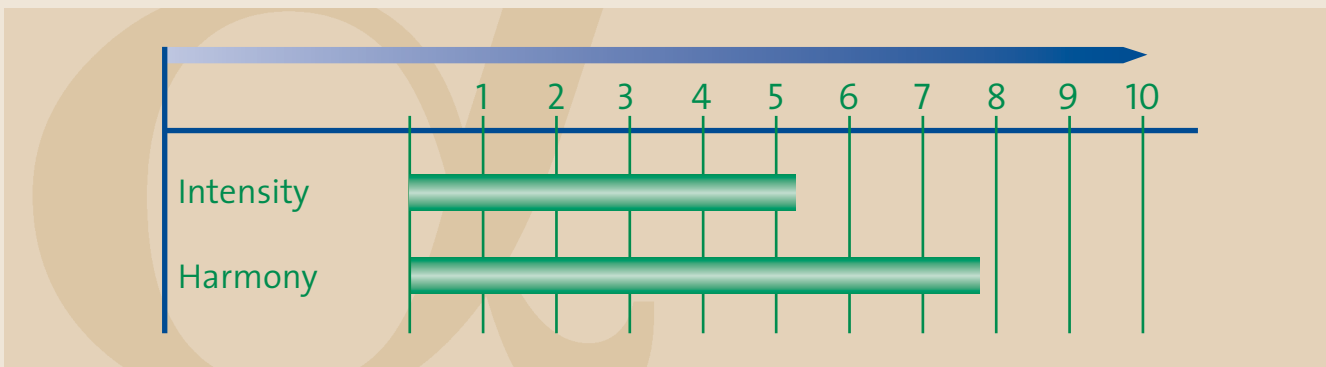
2. Sensory Evaluation “Hop Aroma” (Smell)



3. Sensory Evaluation “Hop Flavour” (Taste)



4. Sensory Evaluation of the Bitterness



The variety Hersbrucker Spät imparts the beer a very harmonic bitterness of medium intensity. The smell is characterized by all the aroma impressions, whereby the flowery, hoppy and fruity impressions are a little stronger. In taste the hoppy aroma is prevalent.