

# BarthHaas Perle

Germany



## DESCRIPTION

The combination of good alpha acid content with good aroma caused Perle's popularity. High yields and good tolerance to most diseases make this variety attractive also for growers.

## KEY FLAVORS

Leek

Celeriac

Chilli

Marjoram

## ANCESTRY

It was bred from the variety Northern Brewer

## ANALYSES

<b>CULTIVATION AREA</b>	Germany
<b>ALPHA-ACIDS*</b>	4 - 9 %
<b>BETA-ACIDS</b>	2.5 - 4.5 %
<b>TOTAL POLYPHENOLS</b>	3 - 5 %
<b>TOTAL OIL</b>	0.5 - 1.5 ML/100G
<b>MYRCENE</b>	20 - 35 %
<b>LINALOOL</b>	0.2 - 0.6 %

\*Alpha acids are determined by conductometric titration (EBC 7.4) in Europe, by spectrophotometry (ASBC Hops-6) in the USA. Oil composition is determined by gas chromatography (ASBC Hops-17, EBC 7.12).

## AROMA PROFILE

