

Hersbrucker Spät

Hersbrucker is a vigorous and robust landrace variety which originated in the Hersbrucker Alb in Franconia. A significant area has now been devoted to the cultivation of this variety in Spalt and in the Hallertau. Hersbrucker delivers excellent results in bottom-fermented beers, whether they are lightly or more strongly hopped. Under good cultivation conditions, Hersbrucker hops can lend a more floral and fruitier note to the beer compared to other landrace varieties, such as Hallertauer Mittelfrüher.



Mother

Landrace

Father

Landrace

Hersbrucker Spät

Analytical Values

Bitter Substances

α -acid [EBC 7.4]	2.6 % w/w
β -acid [EBC 7.7]	6.2 % w/w
β/α [EBC 7.7]	2.4
Co-Humulone [EBC 7.7]	20 % rel.

Aroma Substances

Total Oil [EBC 7.10]	0.75 ml/100 g
Myrcene [GC-FID]	164 mg/100 g
β -Caryophyllene [GC-FID]	50 mg/100 g
Farnesen [GC-FID]	2 mg/100 g
α -Humulene [GC-FID]	113 mg/100 g
Σ Hydrocarbon fraction [GC-FID]	490 mg/100 g
Linalool [GC-FID]	7 mg/100 g
Geraniol [GC-FID]	1 mg/100 g
Geranyl acetate [GC-FID]	0 mg/100 g
2-methylbutyl 2-methylpropanoate [GC-FID]	3 mg/100 g
Σ Oxygen fraction [GC-FID]	109 mg/100 g
Σ Monoterpene alcohols and esters [GC-FID]	9 mg/100 g
Σ Propanoate [GC-FID]	3 mg/100 g
Σ unsaturated esters [GC-FID]	1 mg/100 g
Σ Esters [GC-FID]	6 mg/100 g
Σ Sesquiterpene alcohols [GC-FID]	41 mg/100 g
Σ Ketone [GC-FID]	46 mg/100 g
Σ Hydrocarbon fraction + Oxygen fraction [GC-FID]	596 mg/100 g

Polyphenols

Polyphenols [EBC 7.14]	4.4 % w/w
Σ Low-molecular polyphenols [EBC 7.7]	9142 mg/l
Xanthohumol [EBC 7.7]	0.21 % w/w

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Usage in Brewing

Often Used

	rarely	medium	frequently
Boil – Beginning	██████████		
Boil – Midpoint		██████████	
Boil – End & Whirlpool			██████████
Dry Hopping		██████████	

Recommended Beer Styles

	rarely	medium	frequently
Lager			██████████
Ale		██████████	
Heavily dry-hopped beers	██████████		
Dark Beer			██████████
Wheat Beer	██████████		
Belgian Origin Styles		██████████	

Agronomic Aspects

Climate Tolerance		low	medium	high	
Plant Health	low	medium	good	very good	
Maturity	early	medium early	medium	medium late	late
Storage Stability		low	medium	high	