Perle

The aroma variety Perle was developed by the Hop Research Center in Hüll. It is a descendant of the English variety Northern Brewer and was approved as an aroma variety in 1978. At present, the second largest cultivation area in Germany is devoted to growing Perle hops. It is quite versatile and can be utilized in a number of different ways in the brewing process. When added at the midpoint of the boil as an aroma addition, it imparts a fine, spicy hop aroma to the beer. In good crop years, the alpha-acid content may be high enough to allow its application for bittering as well.





Analytical Values

Bitter Substances

α-acid [EBC 7.4]	6.9 % w/w
β-acid [EBC 7.7]	4.8 % w/w
β/α [EBC 7.7]	0.7
Co-Humulone [EBC 7.7]	30 % rel.

Aroma Substances

Total Oil [EBC 7.10]	1.30 ml/100 g
Myrcene [GC-FID]	254 mg/100 g
β-Caryophyllene [GC-FID]	106 mg/100 g
Farnesen [GC-FID]	2 mg/100 g
α-Humulene [GC-FID]	327 mg/100 g
\sum Hydrocarbon fraction [GC-FID]	752 mg/100 g
Linalool [GC-FID]	4 mg/100 g
Geraniol [GC-FID]	2 mg/100 g
Geranyl acetate [GC-FID]	0 mg/100 g
2-methylbutyl 2-methylpropanoate [GC-FID]	23 mg/100 g
∑ Oxygen fraction [GC-FID]	80 mg/100 g
∑ Monoterpene alcohols and esters [GC-FID]	8 mg/100 g
∑ Propanoate [GC-FID]	29 mg/100 g
∑ unsaturated esters [GC-FID]	3 mg/100 g
∑ Esters [GC-FID]	37 mg/100 g
∑ Sesquiterpene alcohols [GC-FID]	13 mg/100 g
∑ Ketone [GC-FID]	17 mg/100 g
∑ Hydrocarbon fraction + Oxygen fraction [GC-FID]	832 mg/100 g

Mother Father Northern Brewer 63/005/027

Perle

Polyphenols

Polyphenols [EBC 7.14]	4.1 % w/w
\sum Low-molecular polyphenols [EBC 7.7]	7540 mg/l
Xanthohumol [EBC 7.7]	0.55 % w/w





Perle



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

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

