



Bitter hops

Herkules



Bitter Substances

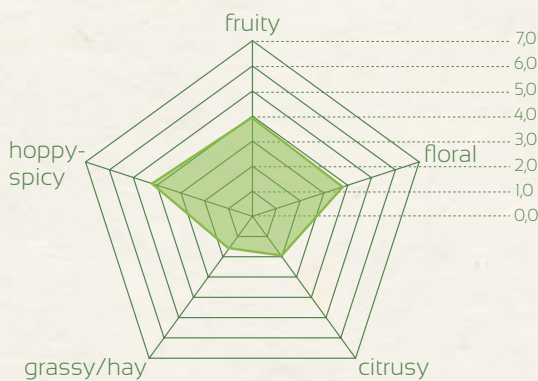
α -acids (EBC 7.4)	16,7
β : α (EBC 7.7)	0,3
cohumulone (EBC 7.7)	36

Polyphenols

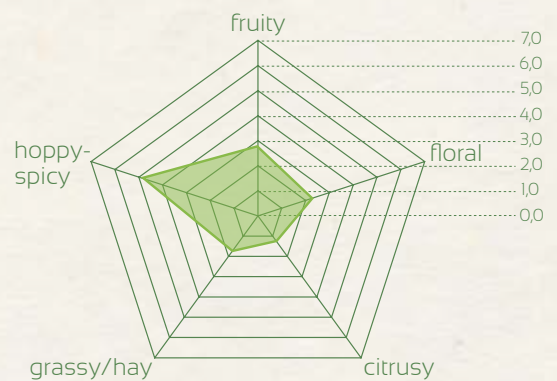
polyphenols (EBC 7.14)	3,8
polyphenols: α	0,2
xanthohumol (EBC 7.7)	0,80
xanthohumol : α	0,048

Aroma Substances

Total oil (EBC 7.10)	1,7
β -caryophyllene:humulene	0,28
farnesene (EBC 7.12)	< 0,5
linalool (EBC 7.12; mg/100g)	8
linalool: α	0,5



Aromatic impressions of the raw hops



Aroma in the beer

The variety Herkules gives beer a harmonious bitterness that is not too strong. It imparts the various aroma impressions consistently in a form that is not too pronounced. Only in terms of taste is the hoppy note slightly accentuated in comparison to the other impressions.