



Very fine aroma hops

*Hersbrucker
Spät*



Bitter Substances

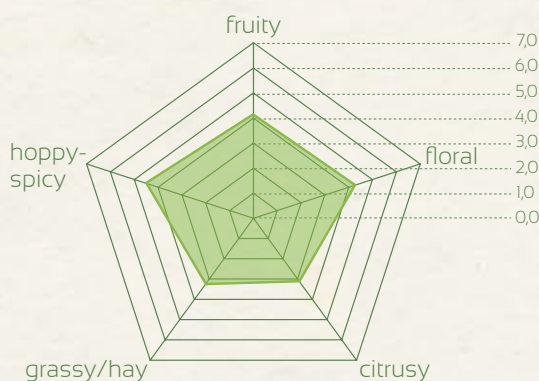
α -acids (EBC 7.4)	3,1
β : α (EBC 7.7)	2,4
cohumulone (EBC 7.7)	20

Polyphenols

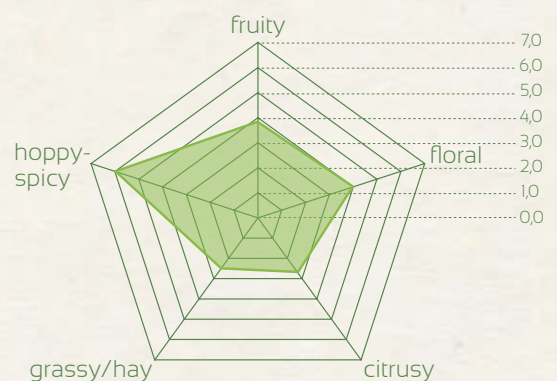
polyphenols (EBC 7.14)	4,4
polyphenols: α	1,4
xanthohumol (EBC 7.7)	0,21
xanthohumol : α	0,069

Aroma Substances

Total oil (EBC 7.10)	0,75
β -caryophyllene:humulene	0,48
farnesene (EBC 7.12)	< 0,5
linalool (EBC 7.12; mg/100g)	5
linalool: α	1,6



Aromatic impressions of the raw hops



Aroma in the beer

Hersbrucker Spät gives beer a very harmonious bitterness of medium intensity. The smell is characterised by all aroma notes, while flowery, hoppy and fruity notes are somewhat stronger in this connection. The hoppy aroma dominates in terms of taste.