



Fine aroma hops

Perle



Bitter Substances

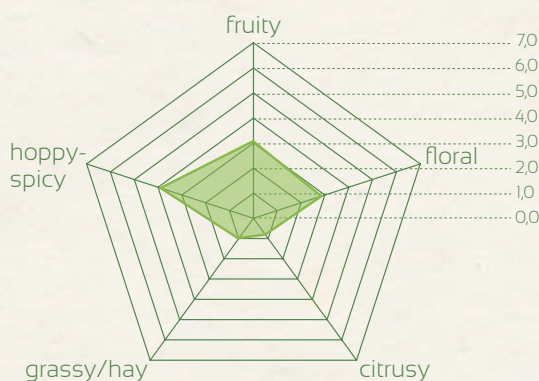
α -acids (EBC 7.4)	7,4
β : α (EBC 7.7)	0,7
cohumulone (EBC 7.7)	30

Polyphenols

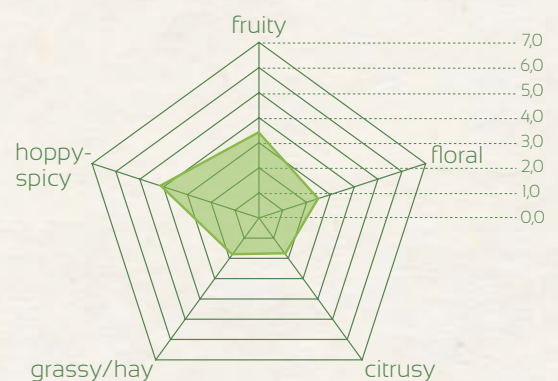
polyphenols (EBC 7.14)	4,1
polyphenols: α	0,6
xanthohumol (EBC 7.7)	0,55
xanthohumol : α	0,0074

Aroma Substances

Total oil (EBC 7.10)	1,3
β -caryophyllene:humulene	0,31
farnesene (EBC 7.12)	< 0,5
linalool (EBC 7.12; mg/100g)	4
linalool: α	0,5



Aromatic impressions of the raw hops



Aroma in the beer

The variety Perle gives beer a harmonious bitterness that is not too intensive. The aroma is subtle; in terms of smell and taste it tends to be hoppy, but also features fruity and flowery notes.