

## US PERLE

**Pedigree** Bred in Germany from the English Northern Brewer variety.

**Maturity** Early

**Yield** 1300 - 1800 kg./ha. or 1160 - 1600 lb./ac.

**Growth Habit** Good - Does not like hot weather.

**Disease/Pest Susceptibility** Mainly tolerant to Prunus necrotic ring-spot virus infection. Fairly resistant to downy mildew.

**Pickability/Drying/Baling** Good

**Cone-Structure** Fairly loose, medium-long

**Lupulin** Plentiful, fairly dark yellow

**Aroma** Floral and slightly spicy

**Alpha Acid** 7 - 9.5% w/w

**Beta Acid** 4 - 5% w/w

**Cohumulone** 27 - 32% of alpha acids

**Storageability** 80 - 85% alpha acids remaining after 6 months storage at 20°C

**Total Oil** 0.7 - 0.9 mls/100 grams

**Myrcene** 45 - 55% of whole oil

**Humulene** 28 - 33% of whole oil

**Carophyllene** 10 -12% of whole oil

**Farnesene** <1% of whole oil

**General Trade Perception** A hop with German type aroma properties combines with moderate bittering potential. A dual purpose hop. Popular with craft-brewers.

**Possible Substitutions** German Perle, German and US Northern Brewer

**Typical Beer Styles** Pale Ale, Porter, Stout, Lager, Weizen, Alt, Barley Wine, Kolsch

**Additional Information** Excellent storagability.

**Typical Hop Use** Bittering



Hops 2 You

<http://www.hops2you.com/>