



BarthHaas® | HOPS DATA SHEET



Perle is descended from Northern Brewer and was bred in Hüll. It is widely grown in Germany and in Oregon and Washington in the USA. It is very popular due to its balanced aromas and high bitterness levels. Its remarkable yields and high resistance to disease also make it very attractive to hop growers.

ANALYSIS DESCENDED FROM NORTHERN BREWER

Growing area	Germany
Heritage	Northern Brewer
Alpha Acids*	4,0 - 9,0 %
Total Polyphenols	3,0 - 5,0 %
Myrcene	20,0 - 35,0 % Total Oils
Beta Acids	2,5 - 4,5 %
Total Oil	0,5 - 1,5 ml/100 g
Linalool	0,2 - 0,6 % Total Oils

* The alpha content is determined by means of spectrophotometric analysis.

All values for Perle from the representative flavor component analysis can be found on pages 6 - 7

Perle

Germany



Key Flavors

Leek

Majoram

Chili

Celery

EUROPE



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CROP 2019

In 2019, Perle delivers a very fruity impression. Elegant citrus aromas with quince and also some dried fruits lead to a rounded aroma. Woody notes like leather and herbal aromas like oregano and also oolong tea provide a nice counterbalance.

AROMA CHARACTERISTICS

The aroma of this variety dominated by green fruit, citrus and and honey notes, counterbalanced by hints of cedar and black tea.

