



- ❖ **Hop Variety:** ***Strisselspalt***
- ❖ **Origin:** Major aroma hop of the Alsace area of France
- ❖ **Maturity:** Late
- ❖ **Yield:** 1500 – 2000 kgs/ha (1350-1800 lbs/acre)
- ❖ **Disease Reaction:** Susceptible to wilt, downy and powdery mildew
- ❖ **Cone Structure:** Plump medium-size cones with a fairly tight strig
- ❖ **Quality:**
- **Aroma** Medium intensity, pleasant, hoppy
 - **Storage Stability** Average
- ❖ **HPLC Data:**
- **Alpha-Acids** 3.0 – 5.0% w/w
 - **Cohumulone** 20 - 25% of alpha acids
 - **Beta-Acids** 3.0 – 5.5% w/w
 - **Xanthohumol** n/a
- ❖ **Hop Oils:**
- **Total Oil** 0.8 % v/w
of which typically:
 - **Myrcene** 25.0 %
 - **Humulene** 20.0 %
 - **Caryophyllene** 9.0 %
 - **Farnesene** <1.0 %
- ❖ **Brewing Character:** Well accepted aroma hop; similar to Hersbrucker in brewing character.

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