



- ❖ **Hop Variety:** ***US Perle***
- ❖ **Origin:** Bred in Germany from the English Northern Brewer variety.
- ❖ **Maturity:** Early
- ❖ **Yield:** 1300 - 1800 kgs/ha (1150-1600 lbs/acre)
- ❖ **Disease Reaction:** Tolerant to prunus necrotic ring-spot virus infection; fairly resistant to downy mildew and powdery mildew.
- ❖ **Cone Structure:** Fairly loose, medium long
- ❖ **Quality:**
- **Aroma** Pleasant and slightly spicy
  - **Storage Stability** 80 - 85 %
- ❖ **HPLC Data:**
- **Alpha-Acids** 6.0 – 10.0 % w/w
  - **Cohumulone** 27 – 33 % of alpha acids
  - **Beta-Acids** 3.0 – 5.0 % w/w
  - **Xanthohumol** Typically 0.42% w/w
- ❖ **Hop Oils:**
- **Total Oil** 0.7 – 1.2 % v/w  
*of which typically:*
  - **Myrcene** 45.0 – 55.0 %
  - **Humulene** 28.0 – 33.0 %
  - **Caryophyllene** 10.0 – 12.0 %
  - **Farnesene** < 1.0 %
  - **Linalool** 0.3 %
- ❖ **Brewing Character:** A hop with ‘German type’ aroma properties combined with moderate bittering potential.

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