



Hopunion CBS, LLC

FRENCH STRISSELSPALT

Pedigree	Major aroma hops of the Alsace area of France near Strasbourg.
Maturity	Late
Yield	1500 – 2000 kg./ha. or 1350 – 1800 lb./ac.
Growth Habit	Quite vigorous and moderately prolific cone producer
Disease/Pest Susceptibility	Susceptible to English and French wilt strains. Not resistant to downy mildew or powdery mildews.
Pickability/Drying/Baling	Good
Cone-Structure	Plumpish, medium-sized cone with fairly tight strig
Lupulin	Quite dark yellow, moderately abundant
Aroma	Medium intensity, pleasant and hoppy
Alpha Acids	3 – 5% w/w
Beta Acids	3 – 5.5% w/w
Co-Humulone	20 – 25% of alpha acids
Storageability	60 – 70% alpha acids remaining after 6 months storage at 20° C
Total Oil	0.6 – 0.9 mls/100 grams
Myrcene	20 – 30% of whole oil
Humulene	15 – 25% of whole oil
Caryophyllene	8 – 10% of whole oil
Farnesene	<1% of whole oil
General Trade Perception	Good to very good aroma hop
Possible Substitutions	Mt Hood, Crystal, Hersbruck
Typical Beer Styles	Pilsner, Lager, Wheat
Additional Information	Well accepted as good aroma hop around the world. Similar to Hersbruck in profile but preferred by some breweries.
Personal Notes:	