

STRISSELSPALTER

VARIETY INFORMATION



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Genetic Origin	
Major aroma hop of the Alsace area of France.	

Agronomic Aspects	
Growing	
Classification	Aroma
Yield (kg/ha)	1,500 - 2,000
Maturity	Late
Main growing country	France
Resistance against Diseases	
Wilt diseases	Tolerant
Downy mildew	Susceptible
Powdery mildew	Susceptible

Chemical Ingredients	
Bitter Components	
Alpha acid %	3.0 - 5.0
Beta acid %	3.0 - 5.5
Cohumulone % rel.	20 - 25
Polyphenoles	
Total polyphenoles	3.7
Xanthohumol	0.1 - 0.2
Aroma Components	
Total oils (ml/100g)	0.6 - 0.8
Beta-caryophyllene: Humulene	0.40
Farnesene % of total oil	0.0 - 1.0
Linalool % of total oil	0.5 - 0.6
Linalool : Alpha acid	0.12 - 0.17

Aroma Evaluation (Smell of Raw Hops, 0-5)	
Aroma Specification	grapefruit, citrusy, herbal
Fruity	
Floral	
Citrusy	
Spicy	
Earthy / resinous	
Herbal	
Sugar-like	

Substitutes	
Brewhouse	Dry Hopping
Crystal	Crystal

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