

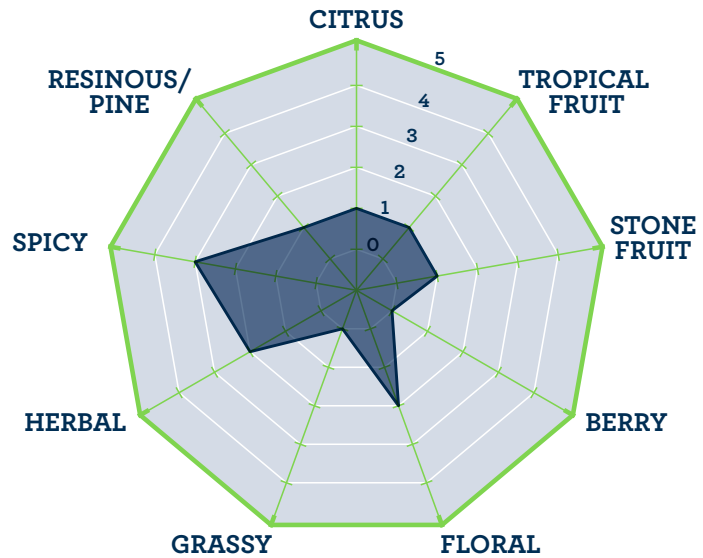
PERLE

German



Origin: Germany. Bred at Hüll from English Northern Brewer stock, Perle became extremely popular with German growers and brewers after its release in 1978.

Usage: Aroma, but in an excellent year can have high enough alpha content for use as bittering as well. Its combination of delicacy and brightness go well with the clean flavors of European lagers and cold-fermented ales, as well as the yeast character of many Belgian beers. Some brewers also find nontraditional use for its flavors in blends for pale ale and other hoppy warm-fermented styles.



Aroma & Flavor Characteristics: Lively and sweet with suggestions of fresh mint and spice in the aroma. On the palate, Perle shows a complex mix of floral and spice with mild to medium intensity.

SENSORY HIGHLIGHTS	BREWING VALUES	OIL FRACTIONS
Mint Spice Floral	Alpha Acid Range: 4.0 - 8.0% Beta Acid Range: 2.5 - 4.5% Co-Humulone as % of alpha: 29 - 35 Total oils mL/100 gr.: 0.5 - 1.5	Myrcene: 20 - 35% Humulene: 35 - 55% Caryophyllene: 10 - 20% Farnesene: <1% Linalool: 0.2 - 0.6%

US Sales: 1.800.374.2739
sales@bsgcraft.com
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