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Rottenburger

Old German land variety that disappeared in the 1970s. Formerly grown in the now extinct hop region "Rottenburg-Herrenberg-Weil der Stadt" south of Stuttgart, as well as on a small scale in Tett nang, its disappearance was due to the introduction of new varieties with higher alpha-acid contents. Over a 40-year period, only one plant survived, which we preserved and pampered on the Locher Hop Farm until 2012, when we began multiplying it to develop a substantial, commercially viable acreage.

Seasonal maturity:	medium-late
Alpha acid:	3-5%
Beta acid:	5-6%
Beta/Alpha:	1,65 (noble hop)
Cohumulone:	20-25%
Farnesen:	no content
Oil content:	0,6-0,9ml/100gr

Noble European-style aroma

Description:

Intensive woody flavour: Cedar, Pine, Sandalwood, Lavender, Green Pepper, Peppermint

Best for:

Bottom-fermented beers: Lagers, especially Pils, Export, Festbier, Märzen, Bockbier

Top-fermented beers: Wheat beer, Altbier, Stout, Bière du Garde, Bière du Mars, Dubbel, Dark Trappist, Lambik, Gueuze

Hop addition:

wort kettle, whirlpool, cellar (dry-hopping)

