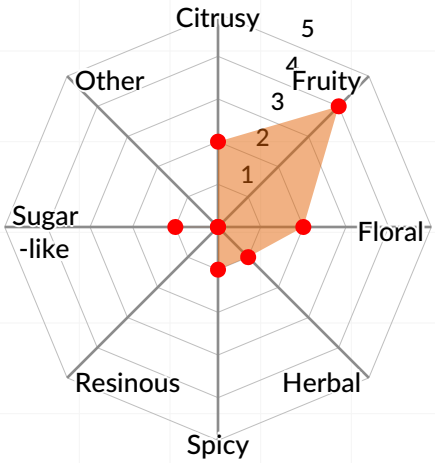
# Hopsteiner BITTER GOLD

## AROMA EVALUATION




## VISUAL EVALUATION

## AROMA SPECIFICATION

Pine, Grapefruit, floral

## GENETIC ORIGIN

The lineage goes back to Brewer's Gold, Bullion, Comet and Fuggle and was released in 1999

## HOP ALTERNATIVES

**BREWHOUSE**

Galena, Nugget

## AGRONOMIC ASPECTS

| GROWING | |
|---|---|
| Main Growing Country | USA |

## CHEMICAL INGREDIENTS

| BITTER COMPONENTS | |
|---|---|
| Alpha-Acid % | 12.0 - 15.0 |
| Beta-Acid % | 4.0 - 6.0 |
| Co-Humulone % rel. | 30 - 45 |
| **POLYPHENOLES** | |
| Xanthohumol (EBC 7.7) | 0.8 - 0.9 |
| **AROMA COMPONENTS** | |
| Total Oils (ml/100g) | 1.0 - 2.5 |
| Beta-Caryophyllene: Humulene | 0.60 - 0.70 |
| Farnesene % of total Oil | 0.10 - 0.20 |
| Linalool % of total Oil | 0.4 - 0.6 |
| Linalool: Alpha-Acid | 0.03 - 0.04 |

## HOPS HOTLINE

800.339.8710