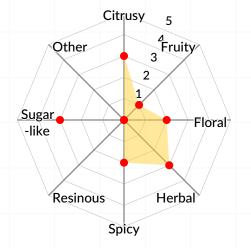
Hopsteiner BRAVO

AROMA EVALUATION



AROMA SPECIFICATION

orange, fruity, vanilla, floral

GENETIC ORIGIN

Linalool: Alpha-Acid

Zeus x (98004 x USDA 19058m).

AGRONOMIC ASPECTS



HOP ALTERNATIVES

VISUAL EVALUATION

BREWHOUSE Zeus, US Magnum, Nugget DRY HOPPING Chinook, Centennial

OROTHING		
Yield (kg/ha) Yield (lbs/acre) Maturity Main Growing Country Acreage (ha)	3,000 - 3,500 2,700 - 3,150 Very Late USA 255	Bravo is tried and true in the kettle, offering a polished and pleasant bitterness profile. Candied orange and sweet fruit notes emerge when used as a late hop or dry hop addition. Bravo is "the bittering her of choice" emerge meny browers
RESISTANCE AGAINST DISEASES	5	bittering hop of choice" among many brewers.
Downy mildew Powdery mildew CHEMICAL INGREDI	Tolerant Susceptible ENTS	Hop Highlights: 14—17% Alpha 3—5% Beta
BITTER COMPONENTS		High Geraniol
Alpha-Acid %	14.0 - 17.0	Pleasant Bitterness
Beta-Acid %	3.0 - 5.0	
Co-Humulone % rel.	29 - 34	
Hard Resins : Alpha-Acid	0.14 - 0.24	
POLYPHENOLES		HOPS HOTLINE
Xanthohumol (EBC 7.7)	0.8 - 1.0	800.339.8710
AROMA COMPONENTS		
Total Oils (ml/100g)	1.6 - 2.4	
Beta-Caryophyllene: Humulene	0.58	
Farnesene % of total Oil	0.00 - 1.00	
Linalool % of total Oil	0.2 - 0.3	

0.01 - 0.02