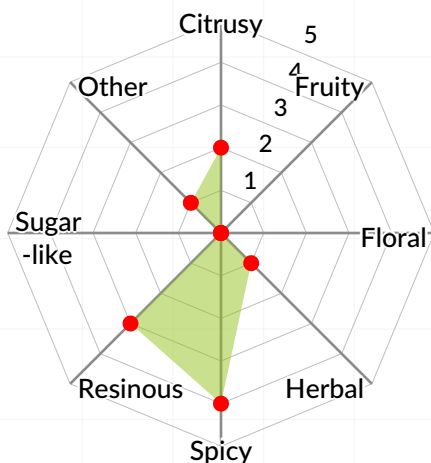


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

würzig, resinous, tangerine

GENETIC ORIGIN

50 % Apollo, 25 % Wye Target

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	3,200 - 3,500
Maturity	Very Late
Main Growing Country	USA

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	15.0 - 18.5
Beta-Acid %	4.0 - 5.2
Co-Humulone % rel.	26 - 29

AROMA COMPONENTS

Total Oils (ml/100g)	3.0 - 4.4
Farnesene % of total Oil	0.10 - 0.30
Linalool % of total Oil	0.2 - 0.6

HOP ALTERNATIVES

BREWHOUSE

Apollo

HOPS HOTLINE

800.339.8710