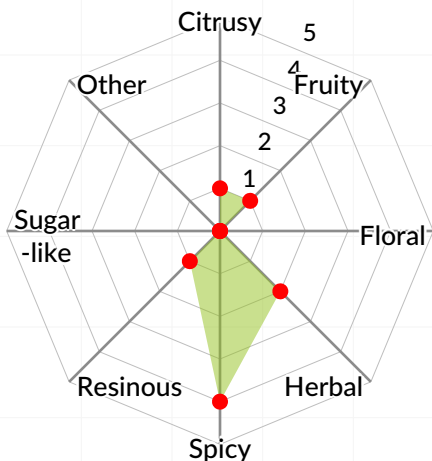


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

grass, spicy

## GENETIC ORIGIN

9801 x USDA 19058m.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	2,800 - 3,000
Yield (lbs/acre)	2,500 - 2,700
Maturity	Very Late
Main Growing Country	USA
Acreage (ha)	200

### RESISTANCE AGAINST DISEASES

Powdery mildew	Susceptible
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## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	13.0 - 16.0
Beta-Acid %	8.0 - 10.0
Co-Humulone % rel.	35 - 40
Hard Resins : Alpha-Acid	0.19 - 0.30

### POLYPHENOLS

Xanthohumol (EBC 7.7)	0.5 - 0.7
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### AROMA COMPONENTS

Total Oils (ml/100g)	0.8 - 2.5
Beta-Caryophyllene: Humulene	0.38 - 0.47
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.3 - 0.6
Linalool: Alpha-Acid	0.02 - 0.03

## HOP ALTERNATIVES

**BREWHOUSE**  
Cluster, Galena

**HOPS HOTLINE**  
**800.339.8710**