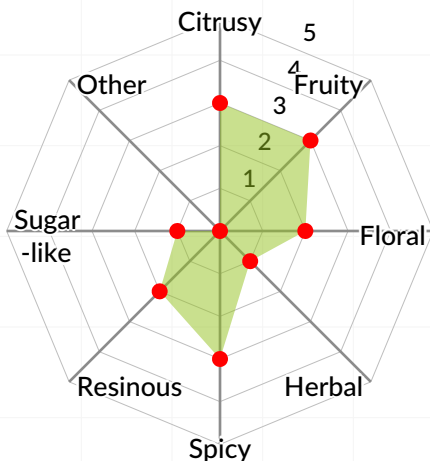


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

pepper, spicy, resinous, orange

## GENETIC ORIGIN

A German high alpha cross variety, bred in Huell.

## AGRONOMIC ASPECTS

### GROWING

|                      |               |
|----------------------|---------------|
| Yield (kg/ha)        | 2,500 - 2,700 |
| Maturity             | Very Late     |
| Main Growing Country | Germany       |
| Acreage (ha)         | 5759          |

### RESISTANCE AGAINST DISEASES

|                |             |
|----------------|-------------|
| Wilt diseases  | Resistant   |
| Downy mildew   | Susceptible |
| Powdery mildew | Susceptible |

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

|                          |             |
|--------------------------|-------------|
| Alpha-Acid %             | 13.0 - 17.0 |
| Beta-Acid %              | 4.0 - 5.5   |
| Co-Humulone % rel.       | 31 - 38     |
| Hard Resins : Alpha-Acid | 0.14 - 0.24 |

### POLYPHENOLS

|                       |           |
|-----------------------|-----------|
| Total Polyphenoles    | 3.5       |
| Xanthohumol (EBC 7.7) | 0.6 - 0.8 |

### AROMA COMPONENTS

|                              |             |
|------------------------------|-------------|
| Total Oils (ml/100g)         | 1.4 - 2.4   |
| Beta-Caryophyllene: Humulene | 0.28 - 0.30 |
| Farnesene % of total Oil     | 0.00 - 1.00 |
| Linalool % of total Oil      | 0.3 - 0.8   |
| Linalool: Alpha-Acid         | 0.02 - 0.05 |

## HOP ALTERNATIVES

### BREWHOUSE

Hallertauer Taurus, Hallertauer Magnum, Hallertauer Merkur

### HOPS HOTLINE

800.339.8710