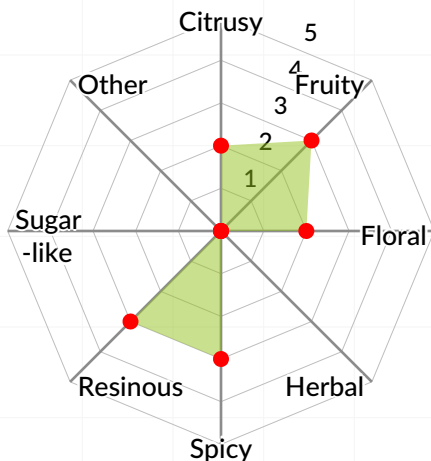


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

ginger, pineapple, floral

## GENETIC ORIGIN

Selected from a cross between Brewers Gold and a high alpha-acid male with good storage properties; released in 1982.

## AGRONOMIC ASPECTS

### GROWING

|                      |               |
|----------------------|---------------|
| Yield (kg/ha)        | 1,900 - 2,500 |
| Maturity             | Late          |
| Main Growing Country | USA           |
| Acreage (ha)         | 592           |

### RESISTANCE AGAINST DISEASES

|                |          |
|----------------|----------|
| Downy mildew   | Tolerant |
| Powdery mildew | Tolerant |

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

|                          |             |
|--------------------------|-------------|
| Alpha-Acid %             | 11.0 - 14.0 |
| Beta-Acid %              | 4.0 - 6.0   |
| Co-Humulone % rel.       | 24 - 30     |
| Hard Resins : Alpha-Acid | 0.18 - 0.27 |

### POLYPHENOLES

|                       |           |
|-----------------------|-----------|
| Xanthohumol (EBC 7.7) | 0.4 - 0.7 |
|-----------------------|-----------|

### AROMA COMPONENTS

|                              |             |
|------------------------------|-------------|
| Total Oils (ml/100g)         | 1.5 - 3.0   |
| Beta-Caryophyllene: Humulene | 0.50        |
| Farnesene % of total Oil     | 0.00 - 1.00 |
| Linalool % of total Oil      | 0.8 - 1.0   |
| Linalool: Alpha-Acid         | 0.06 - 0.07 |

## HOP ALTERNATIVES

### BREWHOUSE

Zeus, Galena

### HOPS HOTLINE

800.339.8710