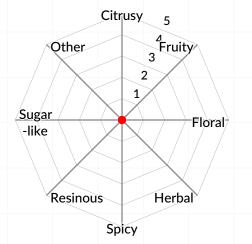
Hopsteiner PHOENIX

AROMA EVALUATION



AROMA SPECIFICATION

spicy, chocolate

GENETIC ORIGINHCDeveloped at Wye College; a seedling of Yeoman, this variety
shows great promise as a versatile and robust new variety.80

AGRONOMIC ASPECTS

GROWING	
	1 250
Yield (kg/ha)	1,250
Maturity	Early
Main Growing Country	UK
RESISTANCE AGAINST D	ISEASES
Wilt diseases	Tolerant
Downy mildew	Susceptible
Powdery mildew	Resistant

CHEMICAL INGREDIENTS

BITTER COMPONENTS			
Alpha-Acid %	8.0 - 12.0		
Beta-Acid %	4.0 - 5.5		
Co-Humulone % rel.	29 - 31		
POLYPHENOLES			
Xanthohumol (EBC 7.7)	0.5 - 0.6		
AROMA COMPONENTS			
Total Oils (ml/100g)	1.2 - 2.5		
Beta-Caryophyllene: Humulene	0.40		
Farnesene % of total Oil	1.00 - 2.00		

HOPS HOTLINE 800.339.8710

VISUAL EVALUATION