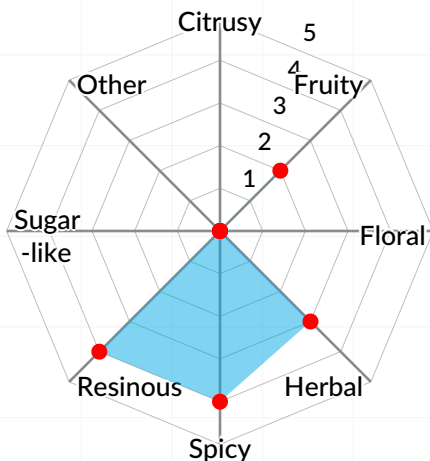


## AROMA EVALUATION



## AROMA SPECIFICATION

spicy, currant, cassis

## GENETIC ORIGIN

Developed at Wye College in 1951 from WGV and released in 1964 as a wilt-tolerant alternative to Fuggle.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,400 - 1,550
Maturity	Medium Early
Main Growing Country	UK

### RESISTANCE AGAINST DISEASES

Wilt diseases	Tolerant
Downy mildew	Susceptible
Powdery mildew	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	5.0 - 7.0
Beta-Acid %	2.0 - 2.5
Co-Humulone % rel.	27 - 29
Hard Resins : Alpha-Acid	0.25 - 0.35

### POLYPHENOLS

Xanthohumol (EBC 7.7)	0.2 - 0.3
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### AROMA COMPONENTS

Total Oils (ml/100g)	0.5 - 0.8
Beta-Caryophyllene: Humulene	0.30
Farnesene % of total Oil	0.00 - 1.00

## VISUAL EVALUATION



## HOP ALTERNATIVES

### BREWHOUSE

Fuggle, Golding (UK)

### DRY HOPPING

Fuggle, Golding (UK)

**HOPS HOTLINE**  
800.339.8710