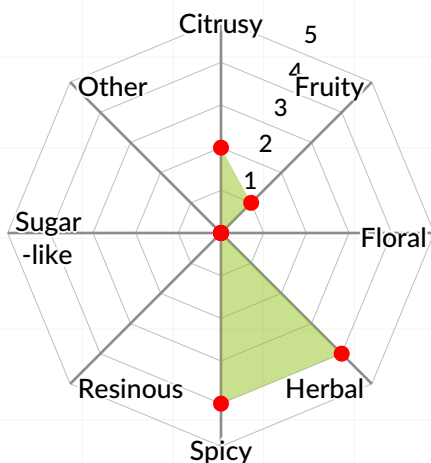


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

**citrusy, spicy, garlic**

## GENETIC ORIGIN

Semi-dwarf super high alpha hop variety released by the American Dwarf Hop Association.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	2,570 - 3,000
Maturity	Late
Main Growing Country	USA
Acreage (ha)	654

### RESISTANCE AGAINST DISEASES

Downy mildew	Susceptible
Powdery mildew	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	13.0 - 18.0
Beta-Acid %	3.5 - 5.5
Co-Humulone % rel.	28 - 35
Hard Resins : Alpha-Acid	0.14 - 0.23

### POLYPHENOLES

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

Total Oils (ml/100g)	1.5 - 2.5
Beta-Caryophyllene: Humulene	0.63
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.5 - 0.7
Linalool: Alpha-Acid	0.03 - 0.04

## HOP ALTERNATIVES

### BREWHOUSE

Zeus, Bravo, Apollo

## HOPS HOTLINE

**800.339.8710**