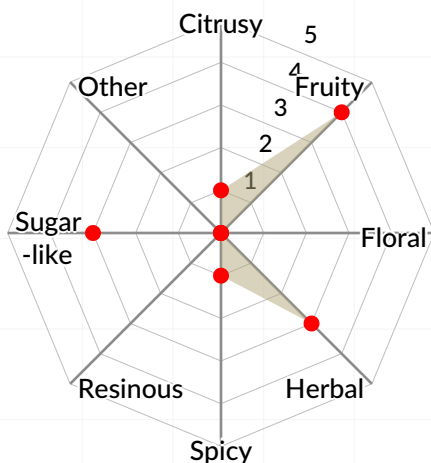


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

fruity, melon, herbal

## GENETIC ORIGIN

Selected as a seedling in 1911 from a little known variety called Bates' Brewer; it was eventually named after the brewery which owned the old farm.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,350 - 1,450
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 - 8.0
Beta-Acid %	2.0 - 2.5
Co-Humulone % rel.	33 - 35
Hard Resins : Alpha-Acid	0.30 - 0.39

### AROMA COMPONENTS

Total Oils (ml/100g)	0.8 - 1.2
Beta-Caryophyllene: Humulene	0.30
Farnesene % of total Oil	1.50 - 2.50

## HOP ALTERNATIVES

### BREWHOUSE

Golding (UK), Progress, Bramling Cross

### DRY HOPPING

Golding (UK), Progress, Bramling Cross

**HOPS HOTLINE**  
**800.339.8710**