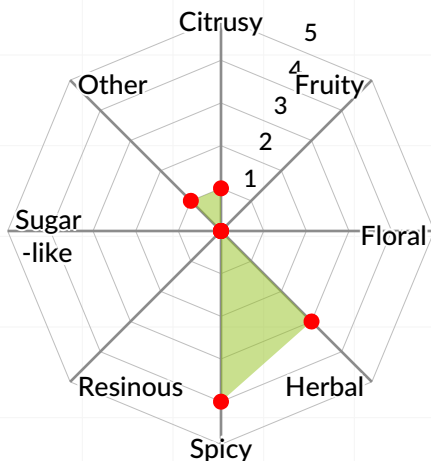


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

black pepper, onion, slight citrusy, onion

GENETIC ORIGIN

A super high alpha variety developed in the Yakima valley as part of the Hopsteiner breeding program.

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	2,680 - 3,000
Yield (lbs/acre)	2,400 - 2,700
Maturity	Late
Main Growing Country	USA
Acreage (ha)	1432

RESISTANCE AGAINST DISEASES

Powdery mildew	Susceptible
Aphid	Susceptible

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	15.0 - 17.0
Beta-Acid %	4.0 - 6.0
Co-Humulone % rel.	27 - 35
Hard Resins : Alpha-Acid	0.18 - 0.50

POLYPHENOLES

Xanthohumol (EBC 7.7)	0.5 - 0.9
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AROMA COMPONENTS

Total Oils (ml/100g)	2.5 - 3.5
Beta-Caryophyllene: Humulene	0.57
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.4 - 0.6
Linalool: Alpha-Acid	0.03 - 0.04

HOP ALTERNATIVES

BREWHOUSE

Galena, Chinook, Nugget

HOPS HOTLINE
800.339.8710