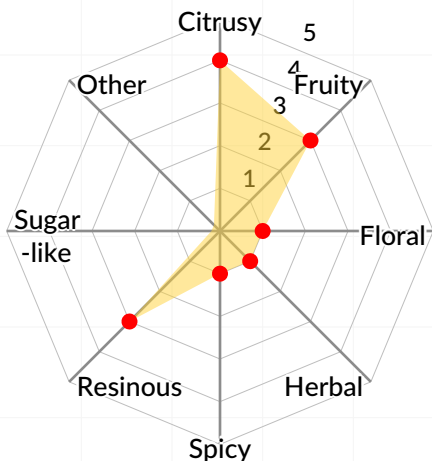


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

pineapple, pine, citrus

GENETIC ORIGIN

50 % Nugget, 25 % Zeus, 25 % USDA 19058m

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	2,800 - 3,100
Maturity	Late
Main Growing Country	USA

RESISTANCE AGAINST DISEASES

Downy mildew	Tolerant
Powdery mildew	Tolerant

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	13.0 - 15.0
Beta-Acid %	4.0 - 5.0
Co-Humulone % rel.	22 - 26

POLYPHENOLS

Total Polyphenoles	2.5 - 3.0
Xanthohumol (EBC 7.7)	0.5 - 0.7

AROMA COMPONENTS

Total Oils (ml/100g)	2.5 - 4.0
Beta-Caryophyllene: Humulene	0.30 - 0.40
Linalool % of total Oil	0.6 - 1.0
Linalool: Alpha-Acid	0.05 - 0.10

X06277 is BIG. A monster of a plant with gigantic cones, she has a high total oil content to boot! With pineapple, pine and bright citrus notes, X06277 is sure to make "one hell of an IPA!"

Hop Highlights:

13–15% Alpha
4–5% Beta
High Total Oil
High Yield

HOPS HOTLINE
800.339.8710