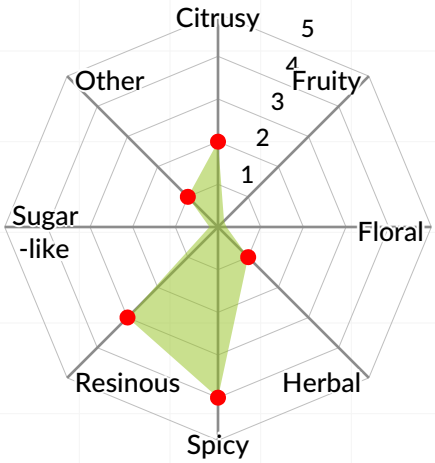
# Hopsteiner ALTUS™

Experimental #07270

## AROMA EVALUATION




## VISUAL EVALUATION

## AROMA SPECIFICATION

spicy, resinous, tangerine

## GENETIC ORIGIN

50 % Apollo, 25 % Wye Target

## HOP ALTERNATIVES

**BREWHOUSE**

Apollo

## AGRONOMIC ASPECTS

| GROWING | |
|---|---|
| Yield (kg/ha) | 3,200 - 3,500 |
| Maturity | Very Late |
| Main Growing Country | USA |
| **RESISTANCE AGAINST DISEASES** | |
| Powdery mildew | Resistant |

## HOPS HOTLINE

800.339.8710

## CHEMICAL INGREDIENTS

| BITTER COMPONENTS | |
|---|---|
| Alpha-Acid % | 15.0 - 18.5 |
| Beta-Acid % | 4.0 - 5.2 |
| Co-Humulone % rel. | 26 - 29 |
| **AROMA COMPONENTS** | |
| Total Oils (ml/100g) | 3.0 - 4.4 |
| Beta-Caryophyllene: Humulene | 0.50 - 0.55 |
| Farnesene % of total Oil | 0.10 - 0.30 |
| Linalool % of total Oil | 0.9 - 1.2 |
| Linalool: Alpha-Acid | 0.06 - 0.07 |