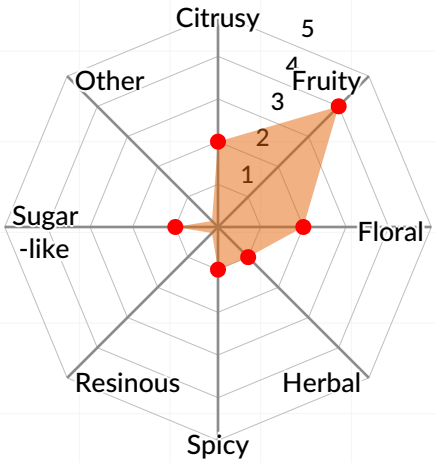
Hopsteiner BITTER GOLD

AROMA EVALUATION



VISUAL EVALUATION

AROMA SPECIFICATION

Pine, Grapefruit, floral

GENETIC ORIGIN

The lineage goes back to Brewer's Gold, Bullion, Comet and Fuggle and was released in 1999

HOP ALTERNATIVES

BREWHOUSE

Galena, Nugget

AGRONOMIC ASPECTS

GROWING	
Main Growing Country	USA

CHEMICAL INGREDIENTS

BITTER COMPONENTS	
Alpha-Acid %	12.0 - 15.0
Beta-Acid %	4.0 - 6.0
Co-Humulone % rel.	30 - 45
POLYPHENOLES	
Xanthohumol (EBC 7.7)	0.8 - 0.9
AROMA COMPONENTS	
Total Oils (ml/100g)	1.0 - 2.5
Beta-Caryophyllene: Humulene	0.60 - 0.70
Farnesene % of total Oil	0.10 - 0.20
Linalool % of total Oil	0.4 - 0.6
Linalool: Alpha-Acid	0.03 - 0.04

HOPS HOTLINE
800.339.8710