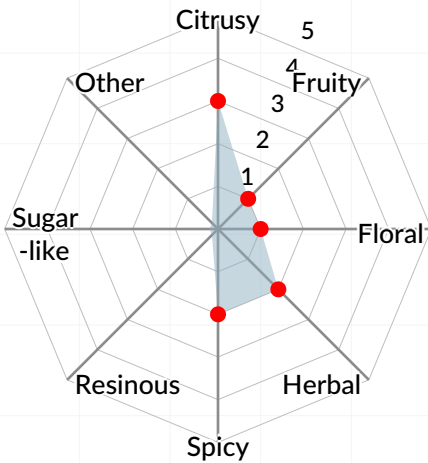


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

grapefruit, vanilla, gooseberry

## GENETIC ORIGIN

Bred at Wye in the 1920's from a Bramling (a traditional Golding variety) and a male seedling of the Manitoban wild hop.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,700 - 1,900
Maturity	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 - 7.0
Beta-Acid %	2.0 - 3.5
Co-Humulone % rel.	33 - 35
Hard Resins : Alpha-Acid	0.28 - 0.44

### POLYPHENOLS

Xanthohumol (EBC 7.7)	0.1 - 0.2
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### AROMA COMPONENTS

Total Oils (ml/100g)	0.7 - 1.0
Beta-Caryophyllene: Humulene	> 0.50
Farnesene % of total Oil	0.00 - 1.00

## HOP ALTERNATIVES

### BREWHOUSE

Whitbread Golding

### DRY HOPPING

Whitbread Golding

HOPS HOTLINE

800.339.8710