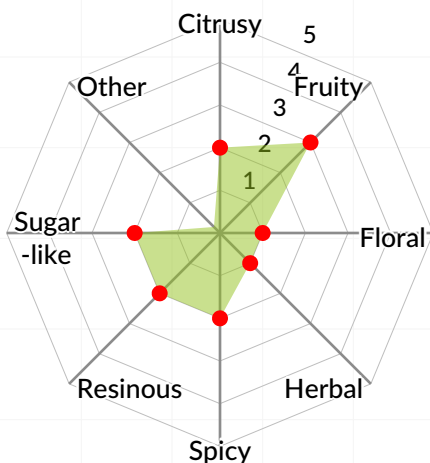


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

Currant, spicy, fruity

## GENETIC ORIGIN

A open pollinated cross of a Manitoban wild hop (BB1) originating in England.

**HOPS HOTLINE**  
**800.339.8710**

## AGRONOMIC ASPECTS

### GROWING

|                      |               |
|----------------------|---------------|
| Yield (kg/ha)        | 2,100 - 2,400 |
| Yield (lbs/acre)     | 1,900 - 2,100 |
| Maturity             | Late          |
| Main Growing Country | Germany       |
| Acreage (ha)         | 20            |

### RESISTANCE AGAINST DISEASES

|                |             |
|----------------|-------------|
| Wilt diseases  | Susceptible |
| Downy mildew   | Susceptible |
| Powdery mildew | Susceptible |

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

|                    |           |
|--------------------|-----------|
| Alpha-Acid %       | 5.7 - 7.8 |
| Beta-Acid %        | 2.9 - 3.7 |
| Co-Humulone % rel. | 40 - 48   |

### AROMA COMPONENTS

|                              |             |
|------------------------------|-------------|
| Total Oils (ml/100g)         | 1.6 - 2.2   |
| Beta-Caryophyllene: Humulene | > 0.20      |
| Farnesene % of total Oil     | 0.00 - 1.00 |