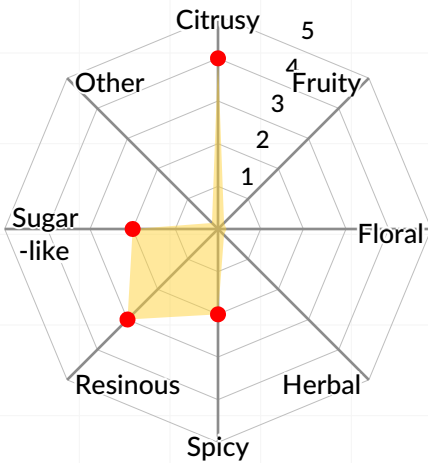


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

lemon, resinous, vanilla

GENETIC ORIGIN

Selected from a cross between a Brewers Gold and Fuggle seedling and a selected USDA male with largely Brewers Gold parentage.

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	1,700 - 2,000
Yield (lbs/acre)	1,500 - 1,800
Maturity	Medium Early
Main Growing Country	USA
Acreage (ha)	2240

RESISTANCE AGAINST DISEASES

Wilt diseases	Tolerant
Downy mildew	Tolerant
Powdery mildew	Susceptible

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	9.5 - 11.5
Beta-Acid %	3.5 - 4.5
Co-Humulone % rel.	29 - 30
Hard Resins : Alpha-Acid	0.23 - 0.71

POLYPHENOLES

Xanthohumol (EBC 7.7)	0.3 - 0.5
-----------------------	-----------

AROMA COMPONENTS

Total Oils (ml/100g)	0.8 - 2.3
Beta-Caryophyllene: Humulene	> 0.46
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	1.0 - 1.3
Linalool: Alpha-Acid	0.10 - 0.11

HOP ALTERNATIVES

BREWHOUSE

Cascade, Lemondrop

DRY HOPPING

Cascade, Lemondrop

HOPS HOTLINE

800.339.8710