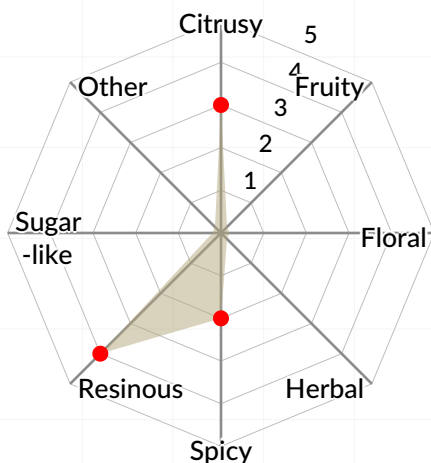


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

grapefruit, pine, citrusy

GENETIC ORIGIN

Not known but possibly the result of a cross between an English variety and an American male hop.

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	1,900 - 2,400
Yield (lbs/acre)	1,700 - 2,100
Maturity	Medium to Late
Main Growing Country	USA
Acreage (ha)	250

RESISTANCE AGAINST DISEASES

Downy mildew	Susceptible
Powdery mildew	Susceptible

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	5.0 - 8.5
Beta-Acid %	4.5 - 5.5
Co-Humulone % rel.	36 - 42
Hard Resins : Alpha-Acid	0.19 - 0.32

POLYPHENOLS

Xanthohumol (EBC 7.7)	0.3 - 0.5
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AROMA COMPONENTS

Total Oils (ml/100g)	0.4 - 1.0
Beta-Caryophyllene: Humulene	> 0.39
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.3 - 0.5
Linalool: Alpha-Acid	0.05 - 0.06

HOP ALTERNATIVES

BREWHOUSE

Galena, Super Galena

DRY HOPPING

Galena

HOPS HOTLINE
800.339.8710