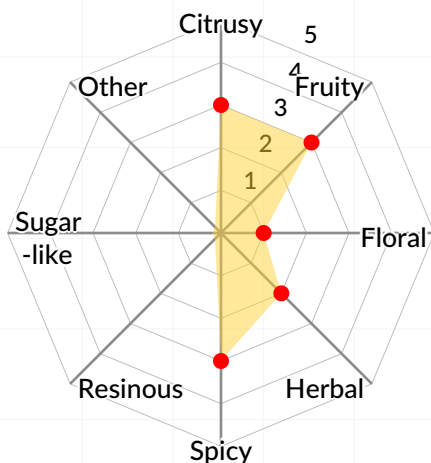


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

Apricot, citrus, spicy

GENETIC ORIGIN

Bred by Prof Ernest Salmon in 1921 from a seed from Wye college, it was trialed on farm in 1957-58, but when brewing trials were conducted, it was deemed too intense to be of relevance at the time.

AGRONOMIC ASPECTS

GROWING

Maturity	Late
Main Growing Country	UK

RESISTANCE AGAINST DISEASES

Wilt diseases	Tolerant
Downy mildew	Susceptible
Powdery mildew	Susceptible

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	5.0 - 6.5
Beta-Acid %	4.5 - 5.0
Co-Humulone % rel.	50 - 55

AROMA COMPONENTS

Total Oils (ml/100g)	0.7 - 1.1
----------------------	-----------

HOP ALTERNATIVES

BREWHOUSE

Target, Pilgrim

DRY HOPPING

Target, Pilgrim

HOPS HOTLINE

800.339.8710