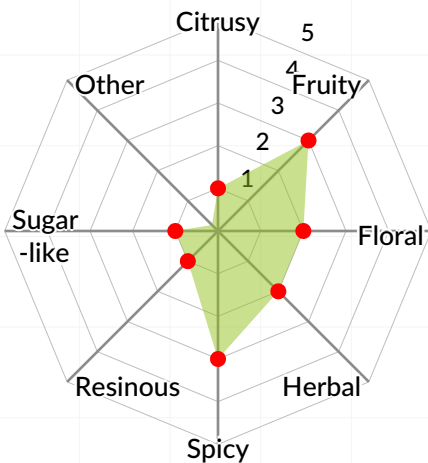


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

tea, spicy, green fruit, pepper

## GENETIC ORIGIN

A German variety bred in Huell resulting from a cross between Northern Brewer and 63/5/27M.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,800 - 2,000
Maturity	Medium to Late
Main Growing Country	Germany
Acreage (ha)	2966

### RESISTANCE AGAINST DISEASES

Downy mildew	Tolerant
Powdery mildew	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	4.0 - 9.0
Beta-Acid %	2.5 - 4.5
Co-Humulone % rel.	29 - 35
Hard Resins : Alpha-Acid	0.15 - 0.70

### POLYPHENOLS

Total Polyphenoles	> 4.1
Xanthohumol (EBC 7.7)	0.4 - 0.6

### AROMA COMPONENTS

Total Oils (ml/100g)	0.5 - 1.3
Beta-Caryophyllene: Humulene	0.30 - 0.33
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.2 - 0.6
Linalool: Alpha-Acid	0.05 - 0.07

## HOP ALTERNATIVES

### BREWHOUSE

Akoya, Northern Brewer, Aurora, Hallertauer Tradition

### DRY HOPPING

Akoya, Aurora, Northern Brewer

**HOPS HOTLINE**  
800.339.8710