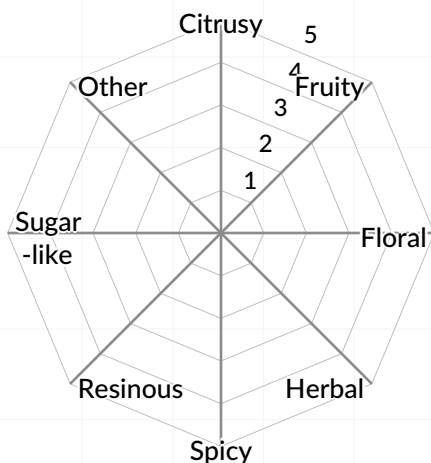


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

spicy, chocolate

## GENETIC ORIGIN

Developed at Wye College; a seedling of Yeoman, this variety shows great promise as a versatile and robust new variety.

HOPS HOTLINE  
800.339.8710

## AGRONOMIC ASPECTS

### GROWING

|                      |         |
|----------------------|---------|
| Yield (kg/ha)        | > 1,250 |
| Maturity             | Early   |
| Main Growing Country | UK      |

### RESISTANCE AGAINST DISEASES

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

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

|                    |            |
|--------------------|------------|
| Alpha-Acid %       | 8.0 - 12.0 |
| Beta-Acid %        | 4.0 - 5.5  |
| Co-Humulone % rel. | 29 - 31    |

### POLYPHENOLES

|                       |           |
|-----------------------|-----------|
| Xanthohumol (EBC 7.7) | 0.5 - 0.6 |
|-----------------------|-----------|

### AROMA COMPONENTS

|                              |             |
|------------------------------|-------------|
| Total Oils (ml/100g)         | 1.2 - 2.5   |
| Beta-Caryophyllene: Humulene | > 0.40      |
| Farnesene % of total Oil     | 1.00 - 2.00 |