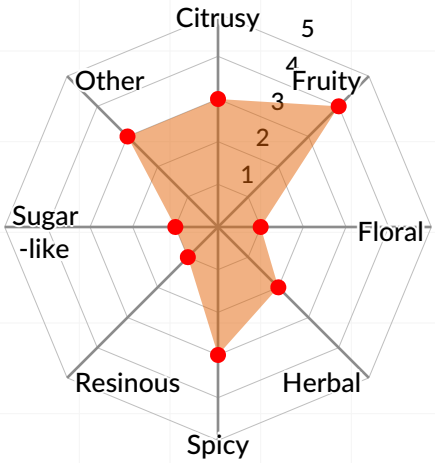
Hopsteiner POLARIS

AROMA EVALUATION



VISUAL EVALUATION

AROMA SPECIFICATION

menthol, ice wine, pineapple

GENETIC ORIGIN

94/075/758 x 97/060/720 (div. Huell material)

HOP ALTERNATIVES

BREWHOUSE

Herkules

AGRONOMIC ASPECTS

GROWING	
Maturity	Very Late
Main Growing Country	Germany
Acreage (ha)	174
RESISTANCE AGAINST DISEASES	
Wilt diseases	Resistant
Downy mildew	Susceptible
Powdery mildew	Susceptible
Aphid	Susceptible

CHEMICAL INGREDIENTS

BITTER COMPONENTS	
Alpha-Acid %	19.0 - 23.0
Beta-Acid %	4.0 - 6.0
Co-Humulone % rel.	22 - 28
Hard Resins : Alpha-Acid	0.15 - 0.17
POLYPHENOLES	
Total Polyphenoles	> 3.3
Xanthohumol (EBC 7.7)	0.7 - 1.0
AROMA COMPONENTS	
Total Oils (ml/100g)	2.4 - 4.4
Beta-Caryophyllene: Humulene	> 0.40
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.1 - 0.4
Linalool: Alpha-Acid	0.01 - 0.02

HOPS HOTLINE
800.339.8710

Last Changed: 01/09/2020