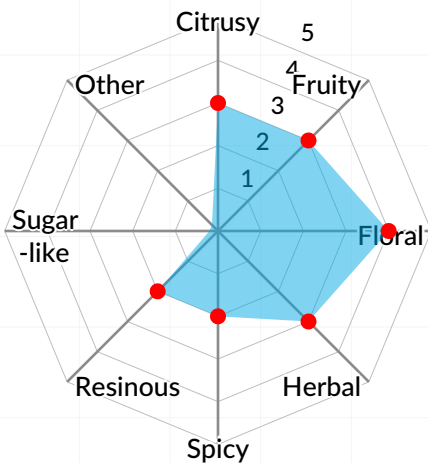


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

**citrusy, spicy, floral**

## GENETIC ORIGIN

A cross between two new varieties 83/17/20 and 80/56/6 bred in Huell.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,600 - 1,900
Maturity	Medium Early
Main Growing Country	Germany
Acreage (ha)	473

### RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Susceptible
Powdery mildew	Resistant
Aphid	Tolerant

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	2.0 - 4.5
Beta-Acid %	4.0 - 7.0
Co-Humulone % rel.	12 - 17
Hard Resins : Alpha-Acid	0.34 - 1.20

### POLYPHENOLS

Total Polyphenoles	> 4.5
Xanthohumol (EBC 7.7)	0.3 - 0.4

### AROMA COMPONENTS

Total Oils (ml/100g)	0.6 - 1.4
Beta-Caryophyllene: Humulene	0.40 - 0.50
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.8 - 1.3
Linalool: Alpha-Acid	0.29 - 0.40

## HOP ALTERNATIVES

### BREWHOUSE

Hallertauer Tradition, Spalter Select

### DRY HOPPING

Hallertauer Mittelfrueh

**HOPS HOTLINE**  
**800.339.8710**