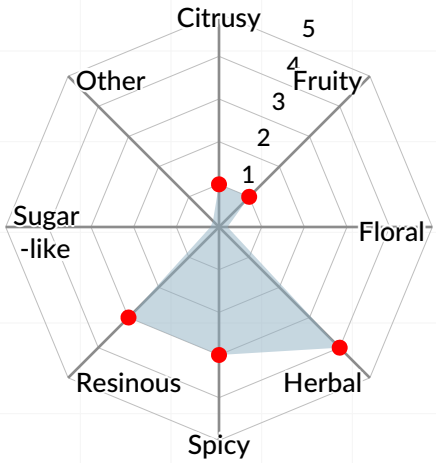
Hopsteiner SMARAGD

AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

spicy, aniseed, tobacco, clove

GENETIC ORIGIN

New variety bred in Huell

HOP ALTERNATIVES

BREWHOUSE

Opal

DRY HOPPING

Opal

AGRONOMIC ASPECTS

GROWING	
Yield (kg/ha)	1,500 - 2,100
Maturity	Medium to Late
Main Growing Country	Germany
Acreage (ha)	47
RESISTANCE AGAINST DISEASES	
Wilt diseases	Resistant
Downy mildew	Resistant
Powdery mildew	Susceptible
Aphid	Tolerant

CHEMICAL INGREDIENTS

BITTER COMPONENTS	
Alpha-Acid %	4.0 - 6.0
Beta-Acid %	3.5 - 5.5
Co-Humulone % rel.	13 - 18
Hard Resins : Alpha-Acid	0.46 - 0.59
POLYPHENOLES	
Total Polyphenoles	> 4.5
Xanthohumol (EBC 7.7)	0.2 - 0.3
AROMA COMPONENTS	
Total Oils (ml/100g)	0.4 - 0.8
Beta-Caryophyllene: Humulene	0.30 - 0.33
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.8 - 1.4
Linalool: Alpha-Acid	0.22 - 0.23

HOPS HOTLINE
800.339.8710