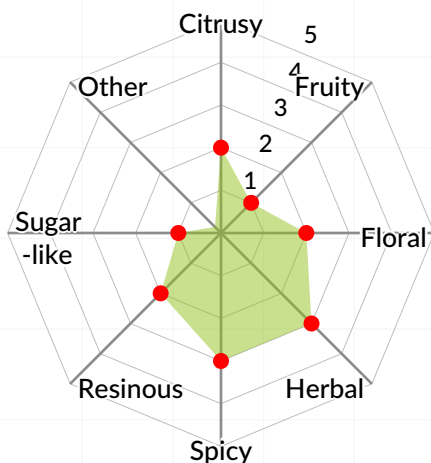
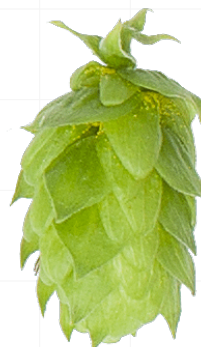


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

spicy, floral, grassy

GENETIC ORIGIN

A cross from 76/18/80 and 71/16/7, released in 1993.

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	1,750 - 2,000
Maturity	Medium to Late
Main Growing Country	Germany
Acreage (ha)	533

RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Resistant
Powdery mildew	Tolerant
Aphid	Resistant

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	3.0 - 6.5
Beta-Acid %	2.5 - 5.0
Co-Humulone % rel.	21 - 27
Hard Resins : Alpha-Acid	0.22 - 0.81

POLYPHENOLS

Total Polyphenoles	> 4.9
Xanthohumol (EBC 7.7)	0.3 - 0.5

AROMA COMPONENTS

Total Oils (ml/100g)	0.5 - 0.9
Beta-Caryophyllene: Humulene	0.37 - 0.40
Farnesene % of total Oil	14.50 - 22.00
Linalool % of total Oil	1.0 - 1.5
Linalool: Alpha-Acid	0.23 - 0.33

HOP ALTERNATIVES

BREWHOUSE

Hallertauer Tradition

DRY HOPPING

Perle, Hallertauer Tradition

HOPS HOTLINE
800.339.8710