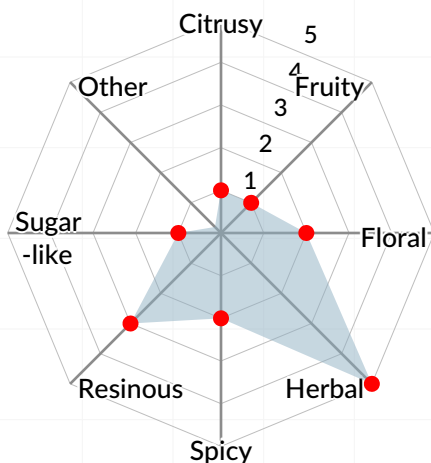


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

spicy, fruity, floral, pine, vanilla, tea

GENETIC ORIGIN

A landrace variety originating in Germany.

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	1,000 - 1,300
Maturity	Early
Main Growing Country	Germany
Acreage (ha)	121

RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Susceptible
Powdery mildew	Resistant
Aphid	Susceptible

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	2.5 - 5.5
Beta-Acid %	3.0 - 5.0
Co-Humulone % rel.	22 - 29
Hard Resins : Alpha-Acid	0.36 - 0.80

POLYPHENOLS

Total Polyphenoles	> 5.3
Xanthohumol (EBC 7.7)	0.2 - 0.3

AROMA COMPONENTS

Total Oils (ml/100g)	0.5 - 1.0
Beta-Caryophyllene: Humulene	> 0.40
Farnesene % of total Oil	12.00 - 18.00
Linalool % of total Oil	0.5 - 0.8
Linalool: Alpha-Acid	0.15 - 0.20

HOP ALTERNATIVES

BREWHOUSE

Tettnanger, Saazer, Lubelski (Lublin)

DRY HOPPING

Tettnanger, Saazer, Lubelski (Lublin)

HOPS HOTLINE
800.339.8710