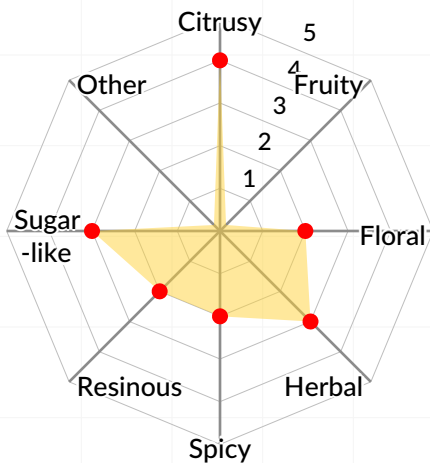


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

grapefruit, citrusy, herbal

## GENETIC ORIGIN

Major aroma hop of the Alsace area of France.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,500 - 2,000
Maturity	Late
Main Growing Country	France

### RESISTANCE AGAINST DISEASES

Wilt diseases	Tolerant
Downy mildew	Susceptible
Powdery mildew	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	3.0 - 5.0
Beta-Acid %	3.0 - 5.5
Co-Humulone % rel.	20 - 25

### POLYPHENOLS

Total Polyphenoles	> 3.7
Xanthohumol (EBC 7.7)	0.1 - 0.2

### AROMA COMPONENTS

Total Oils (ml/100g)	0.6 - 0.8
Beta-Caryophyllene: Humulene	> 0.40
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.5 - 0.6
Linalool: Alpha-Acid	0.12 - 0.17

## HOP ALTERNATIVES

### BREWHOUSE

Crystal

### DRY HOPPING

Crystal

## HOPS HOTLINE

800.339.8710