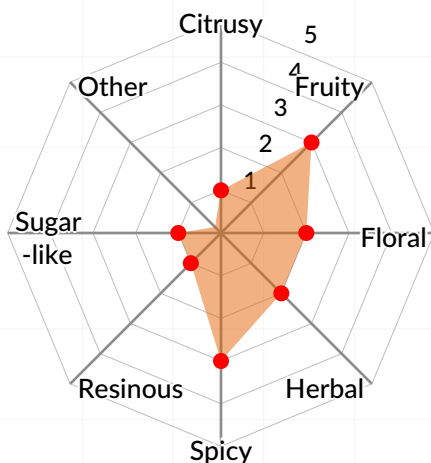


AROMA EVALUATION



VISUAL EVALUATION

AROMA SPECIFICATION

Green fruit, pepper, tea

GENETIC ORIGIN

Bred in Germany from the English Northern Brewer variety.

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	1,550 - 1,950
Maturity	Early
Main Growing Country	Germany

RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Resistant
Powdery mildew	Susceptible
Aphid	Susceptible

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	4.0 - 9.0
Beta-Acid %	2.5 - 4.5
Co-Humulone % rel.	29 - 35
Hard Resins : Alpha-Acid	0.15 - 0.70

POLYPHENOLES

Total Polyphenoles	> 4.1
Xanthohumol (EBC 7.7)	0.4 - 0.5

AROMA COMPONENTS

Total Oils (ml/100g)	0.5 - 1.3
Beta-Caryophyllene: Humulene	0.30 - 0.33
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.2 - 0.6
Linalool: Alpha-Acid	0.05 - 0.07

HOP ALTERNATIVES

BREWHOUSE

Hallertauer Tradition, Nothern Brewer, Aurora

DRY HOPPING

Nothern Brewer, Aurora

HOPS HOTLINE
800.339.8710