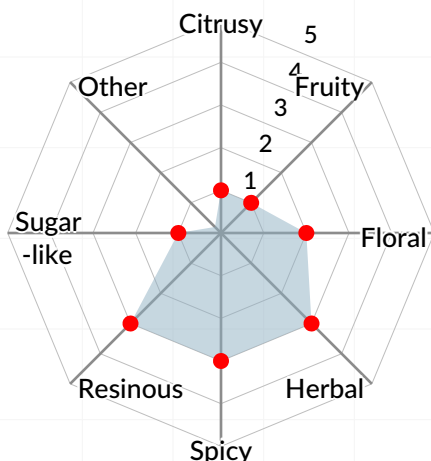


AROMA EVALUATION



VISUAL EVALUATION

AROMA SPECIFICATION

Spicy, floral, pepper, black tea

GENETIC ORIGIN

Traditional German variety developed in the Tettananger region.

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	1,150 - 1,400
Maturity	Early
Main Growing Country	USA
Acreage (ha)	255

RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Tolerant
Powdery mildew	Tolerant
Aphid	Resistant

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	2.5 - 5.5
Beta-Acid %	3.0 - 5.0
Co-Humulone % rel.	22 - 28
Hard Resins : Alpha-Acid	0.24 - 1.11

POLYPHENOLS

Total Polyphenols	> 5.2
Xanthohumol (EBC 7.7)	0.3 - 0.4

AROMA COMPONENTS

Total Oils (ml/100g)	0.4 - 0.9
Beta-Caryophyllene: Humulene	0.28 - 0.30
Farnesene % of total Oil	14.00 - 24.00
Linalool % of total Oil	0.4 - 0.9
Linalool: Alpha-Acid	0.15 - 0.16

HOP ALTERNATIVES

BREWHOUSE

Saazer Range

DRY HOPPING

Saazer Range

HOPS HOTLINE
800.339.8710