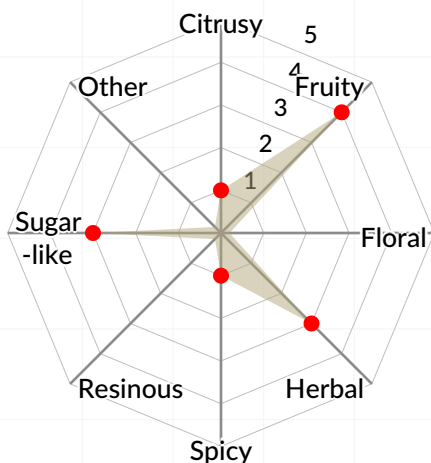


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

fruity, melon, herbal

## GENETIC ORIGIN

Selected as a seedling in 1911 from a little known variety called Bates' Brewer; it was eventually named after the brewery which owned the old farm.

## AGRONOMIC ASPECTS

### GROWING

|                      |               |
|----------------------|---------------|
| Yield (kg/ha)        | 1,350 - 1,450 |
| Maturity             | Medium Early  |
| Main Growing Country | UK            |

### RESISTANCE AGAINST DISEASES

|                |             |
|----------------|-------------|
| Wilt diseases  | Tolerant    |
| Downy mildew   | Susceptible |
| Powdery mildew | Susceptible |

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

|                          |             |
|--------------------------|-------------|
| Alpha-Acid %             | 5.0 - 8.0   |
| Beta-Acid %              | 2.0 - 2.5   |
| Co-Humulone % rel.       | 33 - 35     |
| Hard Resins : Alpha-Acid | 0.30 - 0.39 |

### AROMA COMPONENTS

|                              |             |
|------------------------------|-------------|
| Total Oils (ml/100g)         | 0.8 - 1.2   |
| Beta-Caryophyllene: Humulene | > 0.30      |
| Farnesene % of total Oil     | 1.50 - 2.50 |

## HOP ALTERNATIVES

### BREWHOUSE

Golding (UK), Progress, Bramling Cross

### DRY HOPPING

Golding (UK), Progress, Bramling Cross

**HOPS HOTLINE**  
**800.339.8710**