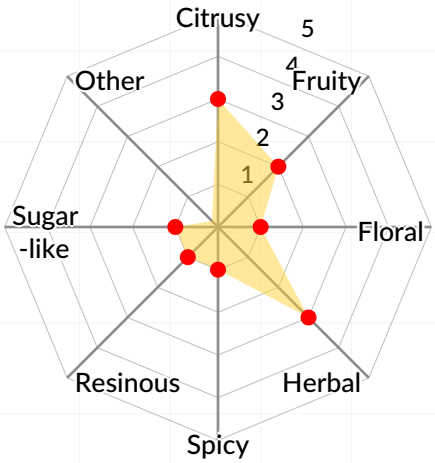
Hopsteiner LEMONDROP™

Hopsteiner Experimental Hop #01210

AROMA EVALUATION



VISUAL EVALUATION





AROMA SPECIFICATION

lemon, green tea, light melon

GENETIC ORIGIN

Aroma-type hop, originated from a cross between Cascade and USDA 19058 male

HOP ALTERNATIVES

BREWHOUSE

Cascade, Mandarina Bavaria, Centennial

DRY HOPPING

Cascade, Mandarina Bavaria, Centennial

AGRONOMIC ASPECTS

GROWING	
Yield (kg/ha)	2,450 - 2,900
Maturity	Medium Early
Main Growing Country	USA
RESISTANCE AGAINST DISEASES	
Downy mildew	Tolerant
Powdery mildew	Susceptible

CHEMICAL INGREDIENTS

BITTER COMPONENTS	
Alpha-Acid %	5.0 - 7.0
Beta-Acid %	4.0 - 6.0
Co-Humulone % rel.	28 - 34
POLYPHENOLES	
Total Polyphenoles	4.0 - 4.5
Xanthohumol (EBC 7.7)	0.2 - 0.3
AROMA COMPONENTS	
Total Oils (ml/100g)	1.5 - 2.0
Beta-Caryophyllene: Humulene	0.56 - 0.58
Farnesene % of total Oil	6.00 - 7.00
Linalool % of total Oil	0.4 - 0.6
Linalool: Alpha-Acid	0.08 - 0.09

The name truly says it all. Lemondrop offers a "unique lemon-citrus character with a pleasant aroma." The bright citrus and subtle herbaceous notes are perfect for sessionable beers. While ales tend to bring out her sweeter side, Lemondrop is delicate and refined enough for quality lagers.

Hop Highlights:
5—7% Alpha
4—6% Beta

HOPS HOTLINE
800.339.8710