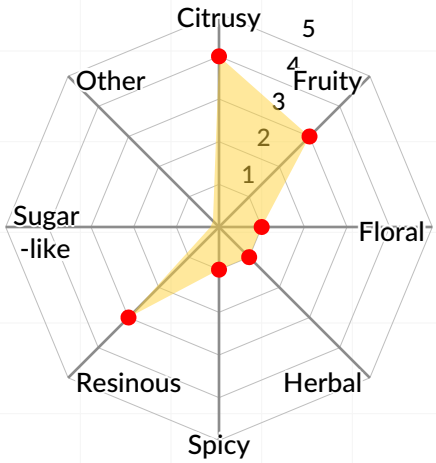
# Hopsteiner SULTANA™

Hopsteiner Experimental #06277

## AROMA EVALUATION




## VISUAL EVALUATION





## AROMA SPECIFICATION

pineapple, pine, citrus

## GENETIC ORIGIN

50 % Nugget, 25 % Zeus, 25 % USDA 19058m

## AGRONOMIC ASPECTS

| GROWING | |
|---|---|
| Yield (kg/ha) | 2,800 - 3,100 |
| Maturity | Late |
| Main Growing Country | USA |
| **RESISTANCE AGAINST DISEASES** | |
| Downy mildew | Tolerant |
| Powdery mildew | Tolerant |

## CHEMICAL INGREDIENTS

| BITTER COMPONENTS | |
|---|---|
| Alpha-Acid % | 13.0 - 15.0 |
| Beta-Acid % | 4.0 - 5.0 |
| Co-Humulone % rel. | 22 - 26 |
| **POLYPHENOLES** | |
| Total Polyphenoles | 2.5 - 3.0 |
| Xanthohumol (EBC 7.7) | 0.5 - 0.7 |
| **AROMA COMPONENTS** | |
| Total Oils (ml/100g) | 2.5 - 4.0 |
| Beta-Caryophyllene: Humulene | 0.30 - 0.40 |
| Linalool % of total Oil | 0.6 - 1.0 |
| Linalool: Alpha-Acid | 0.05 - 0.10 |

Sultana is BIG. A monster of a plant with gigantic cones, she has a high total oil content to boot! With pineapple, pine and bright citrus notes, Sultana is sure to make "one hell of an IPA!"

Hop Highlights:
13—15% Alpha
4—5% Beta
High Total Oil
High Yield

HOPS HOTLINE
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Last Changed: 01/09/2020