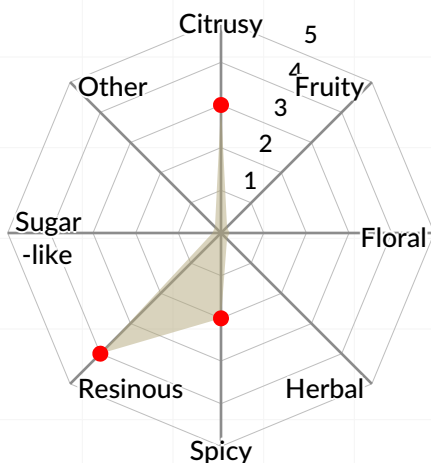


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

grapefruit, pine, citrusy

## GENETIC ORIGIN

Not known but possibly the result of a cross between an English variety and an American male hop.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,900 - 2,400
Yield (lbs/acre)	1,700 - 2,100
Maturity	Medium to Late
Main Growing Country	USA
Acreage (ha)	250

### RESISTANCE AGAINST DISEASES

Downy mildew	Susceptible
Powdery mildew	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	5.0 - 8.5
Beta-Acid %	4.5 - 5.5
Co-Humulone % rel.	36 - 42
Hard Resins : Alpha-Acid	0.19 - 0.32

### POLYPHENOLS

Xanthohumol (EBC 7.7)	0.3 - 0.5
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### AROMA COMPONENTS

Total Oils (ml/100g)	0.4 - 1.0
Beta-Caryophyllene: Humulene	0.39
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.3 - 0.5
Linalool: Alpha-Acid	0.05 - 0.06

## HOP ALTERNATIVES

### BREWHOUSE

Galena, Super Galena

### DRY HOPPING

Galena

**HOPS HOTLINE**  
**800.339.8710**