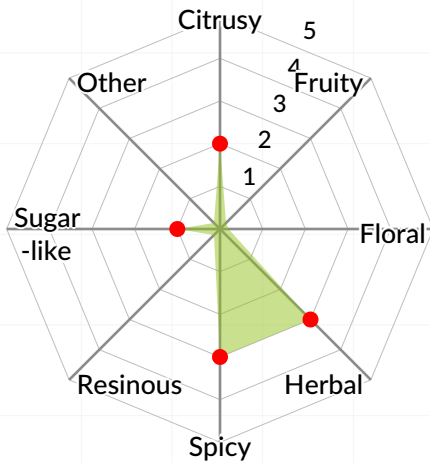


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

Sweet, spicy notes, with hints of citrus and herbs

GENETIC ORIGIN

Aramis is the product of a 2002 cross between the French variety Strisselspalt and the English variety WGV (Whitbread Golding Variety).

HOPS HOTLINE
800.339.8710

AGRONOMIC ASPECTS

GROWING

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	6.5 - 8.5
Beta-Acid %	3.5 - 5.5
Co-Humulone % rel.	21 - 28

AROMA COMPONENTS

Total Oils (ml/100g)	1.2 - 1.6
----------------------	-----------