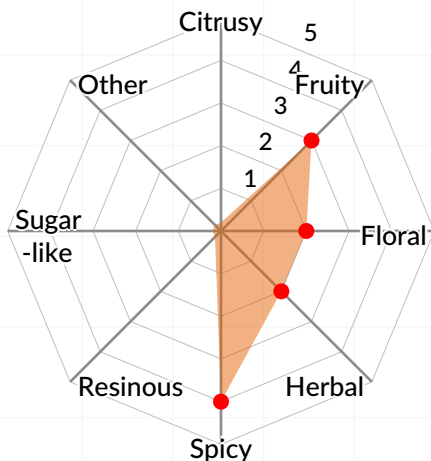


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

spicy, floral, dried fruit, ripe fruit

## GENETIC ORIGIN

Dwarf variety recently developed at Wye Hops Ltd. by Peter Darby.

**HOPS HOTLINE**  
**800.339.8710**

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,350 - 1,650
Maturity	Medium Early
Main Growing Country	UK

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	8.0 - 9.0
Beta-Acid %	3.5 - 3.7
Co-Humulone % rel.	25 - 27
Hard Resins : Alpha-Acid	0.34 - 0.35

### POLYPHENOLES

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

Total Oils (ml/100g)	1.4 - 1.6
Beta-Caryophyllene: Humulene	0.80
Farnesene % of total Oil	4.00 - 6.00
Linalool % of total Oil	0.2 - 0.4
Linalool: Alpha-Acid	0.03 - 0.04