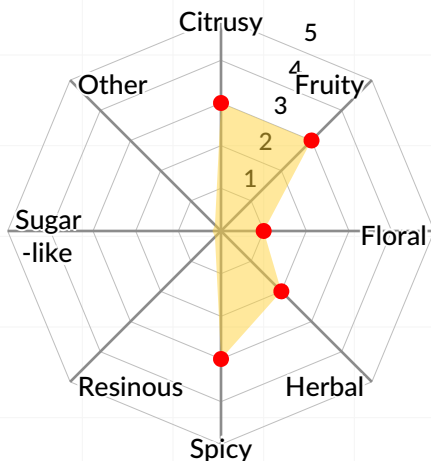


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

Apricot, citrus, spicy

## GENETIC ORIGIN

Bred by Prof Ernest Salmon in 1921 from a seed from Wye college, it was trialed on farm in 1057-58, but when brewing trials were conducted, it was deemed too intense to be of relevance at the time.

## AGRONOMIC ASPECTS

### GROWING

Maturity	Late
Main Growing Country	UK

### RESISTANCE AGAINST DISEASES

Wilt diseases	Tolerant
Downy mildew	Susceptible
Powdery mildew	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	5.0 - 6.5
Beta-Acid %	4.5 - 5.0
Co-Humulone % rel.	50 - 55

### AROMA COMPONENTS

Total Oils (ml/100g)	0.7 - 1.1
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## HOP ALTERNATIVES

### BREWHOUSE

Target, Pilgrim

### DRY HOPPING

Target, Pilgrim

## HOPS HOTLINE

800.339.8710