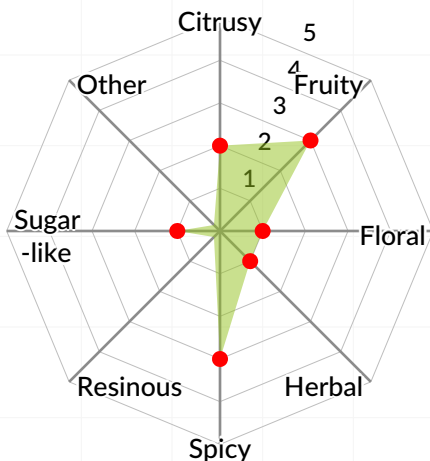


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

citrusy, sugar-like, mint, pineapple

## GENETIC ORIGIN

A cross between Hallertauer Magnum and 81/8/13, bred in Huell.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	2,000 - 2,200
Maturity	Late
Main Growing Country	Germany
Acreage (ha)	26

### RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Tolerant
Powdery mildew	Resistant
Aphid	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	10.0 - 14.0
Beta-Acid %	3.5 - 7.0
Co-Humulone % rel.	17 - 22
Hard Resins : Alpha-Acid	0.09 - 0.31

### POLYPHENOLES

Total Polyphenoles	4.2
Xanthohumol (EBC 7.7)	0.2 - 0.4

### AROMA COMPONENTS

Total Oils (ml/100g)	1.4 - 2.2
Beta-Caryophyllene: Humulene	0.28
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.6 - 1.1
Linalool: Alpha-Acid	0.06 - 0.08

## HOP ALTERNATIVES

### BREWHOUSE

Hallertauer Magnum, Herkules, Hallertauer Taurus

## HOPS HOTLINE

800.339.8710