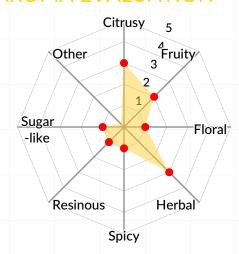
## **AROMA EVALUATION**



## **AROMA SPECIFICATION**

lemon, green tea, light melon

# **GENETIC ORIGIN**

Aroma-type hop, originated from a cross between Cascade and USDA 19058 male

# **AGRONOMIC ASPECTS**

#### GROWING

Yield (kg/ha) 2,450 - 2,900 Maturity Medium Early

Main Growing Country USA

#### RESISTANCE AGAINST DISEASES

Downy mildew Tolerant
Powdery mildew Susceptible

# **CHEMICAL INGREDIENTS**

CHEMICAL INGICEDIL	.1113
BITTER COMPONENTS	
Alpha-Acid %	5.0 - 7.0
Beta-Acid %	4.0 - 6.0
Co-Humulone % rel.	28 - 34
POLYPHENOLES	
Total Polyphenoles	4.0 - 4.5
Xanthohumol (EBC 7.7)	0.2 - 0.3
AROMA COMPONENTS	
Total Oils (ml/100g)	1.5 - 2.0
Beta-Caryophyllene: Humulene	0.56 - 0.58
Farnesene % of total Oil	6.00 - 7.00
Linalool % of total Oil	0.4 - 0.6
Linalool: Alpha-Acid	0.08 - 0.09

# **VISUAL EVALUATION**



# **HOP ALTERNATIVES**

### **BREWHOUSE**

Cascade, Mandarina Bavaria, Centennial

### **DRY HOPPING**

Cascade, Mandarina Bavaria, Centennial

The name truly says it all. Lemondrop offers a "unique lemon-citrus character with a pleasant aroma." The bright citrus and subtle herbaceous notes are perfect for sessionable beers. While ales tend to bring out her sweeter side, Lemondrop is delicate and refined enough for quality lagers.

Hop Highlights: 5–7% Alpha 4–6% Beta

HOPS HOTLINE

800.339.8710