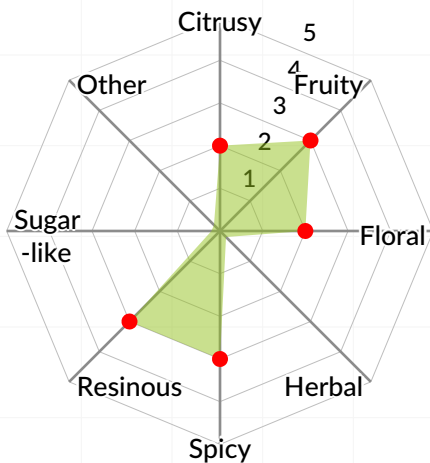


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

resinous, pineapple, floral

GENETIC ORIGIN

Selected from a cross between Brewers Gold and a high alpha-acid male with good storage properties; released in 1982.

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	1,900 - 2,500
Maturity	Late
Main Growing Country	USA
Acreage (ha)	592

RESISTANCE AGAINST DISEASES

Downy mildew	Tolerant
Powdery mildew	Tolerant

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	11.0 - 14.0
Beta-Acid %	4.0 - 6.0
Co-Humulone % rel.	24 - 30
Hard Resins : Alpha-Acid	0.18 - 0.27

POLYPHENOLES

Xanthohumol (EBC 7.7)	0.4 - 0.7
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AROMA COMPONENTS

Total Oils (ml/100g)	1.5 - 3.0
Beta-Caryophyllene: Humulene	0.50
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.8 - 1.0
Linalool: Alpha-Acid	0.06 - 0.07

HOP ALTERNATIVES

BREWHOUSE

Zeus, Galena

HOPS HOTLINE

800.339.8710