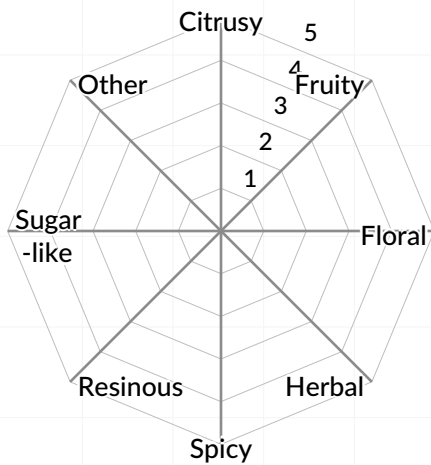


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

spicy, chocolate

GENETIC ORIGIN

Developed at Wye College; a seedling of Yeoman, this variety shows great promise as a versatile and robust new variety.

HOPS HOTLINE
800.339.8710

AGRONOMIC ASPECTS

GROWING

| | |
|----------------------|-------|
| Yield (kg/ha) | 1,250 |
| Maturity | Early |
| Main Growing Country | UK |

RESISTANCE AGAINST DISEASES

| | |
|----------------|-------------|
| Wilt diseases | Tolerant |
| Downy mildew | Susceptible |
| Powdery mildew | Resistant |

CHEMICAL INGREDIENTS

BITTER COMPONENTS

| | |
|--------------------|------------|
| Alpha-Acid % | 8.0 - 12.0 |
| Beta-Acid % | 4.0 - 5.5 |
| Co-Humulone % rel. | 29 - 31 |

POLYPHENOLES

| | |
|-----------------------|-----------|
| Xanthohumol (EBC 7.7) | 0.5 - 0.6 |
|-----------------------|-----------|

AROMA COMPONENTS

| | |
|------------------------------|-------------|
| Total Oils (ml/100g) | 1.2 - 2.5 |
| Beta-Caryophyllene: Humulene | 0.40 |
| Farnesene % of total Oil | 1.00 - 2.00 |