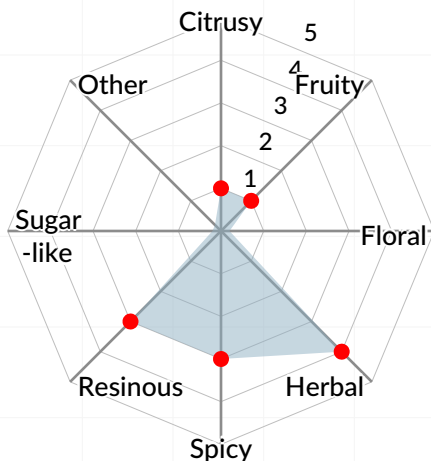


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

spicy, aniseed, tobacco, clove

GENETIC ORIGIN

New variety bred in Huell

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	1,500 - 2,100
Maturity	Medium to Late
Main Growing Country	Germany
Acreage (ha)	47

RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Resistant
Powdery mildew	Susceptible
Aphid	Tolerant

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	4.0 - 6.0
Beta-Acid %	3.5 - 5.5
Co-Humulone % rel.	13 - 18
Hard Resins : Alpha-Acid	0.46 - 0.59

POLYPHENOLS

Total Polyphenoles	4.5
Xanthohumol (EBC 7.7)	0.2 - 0.3

AROMA COMPONENTS

Total Oils (ml/100g)	0.4 - 0.8
Beta-Caryophyllene: Humulene	0.30 - 0.33
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.8 - 1.4
Linalool: Alpha-Acid	0.22 - 0.23

HOP ALTERNATIVES

BREWHOUSE

Opal

DRY HOPPING

Opal

HOPS HOTLINE
800.339.8710