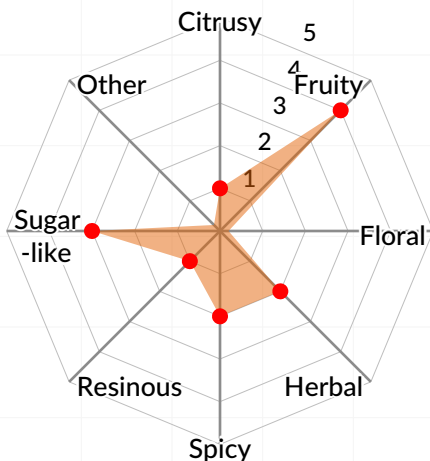


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

fruity, pear, sweet

## GENETIC ORIGIN

Dwarf variety recently developed at Wye Hops Ltd. by Peter Darby; noticeable for its very high ratio of cones to leaf at harvest.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,500 - 1,750
Maturity	Medium to Late
Main Growing Country	UK

### RESISTANCE AGAINST DISEASES

Downy mildew	Tolerant
Powdery mildew	Tolerant

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	5.0 - 6.0
Beta-Acid %	2.2 - 2.4
Co-Humulone % rel.	27 - 29
Hard Resins : Alpha-Acid	0.33 - 0.59

### POLYPHENOLS

Xanthohumol (EBC 7.7)	0.2 - 0.4
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### AROMA COMPONENTS

Total Oils (ml/100g)	0.6 - 0.8
Beta-Caryophyllene: Humulene	0.40
Farnesene % of total Oil	3.40 - 3.80
Linalool % of total Oil	0.4 - 0.7
Linalool: Alpha-Acid	0.08 - 0.12

## HOP ALTERNATIVES

### BREWHOUSE

Fuggle

### DRY HOPPING

Fuggle

**HOPS HOTLINE**  
**800.339.8710**