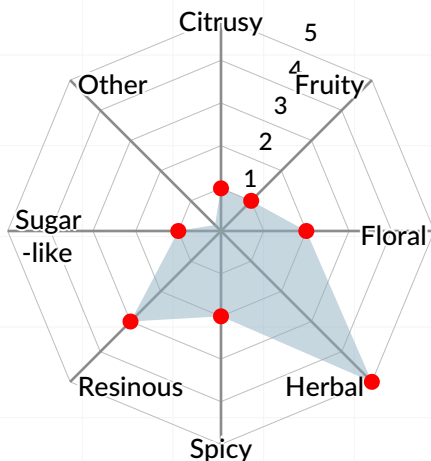


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

spicy, fruity, floral, pine, vanilla, tea

## GENETIC ORIGIN

A landrace variety originating in Germany.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,000 - 1,300
Maturity	Early
Main Growing Country	Germany
Acreage (ha)	121

### RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Susceptible
Powdery mildew	Resistant
Aphid	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	2.5 - 5.5
Beta-Acid %	3.0 - 5.0
Co-Humulone % rel.	22 - 29
Hard Resins : Alpha-Acid	0.36 - 0.80

### POLYPHENOLS

Total Polyphenoles	5.3
Xanthohumol (EBC 7.7)	0.2 - 0.3

### AROMA COMPONENTS

Total Oils (ml/100g)	0.5 - 1.0
Beta-Caryophyllene: Humulene	0.40
Farnesene % of total Oil	12.00 - 18.00
Linalool % of total Oil	0.5 - 0.8
Linalool: Alpha-Acid	0.15 - 0.20

## HOP ALTERNATIVES

### BREWHOUSE

Tettnanger, Saazer, Lubelski (Lublin)

### DRY HOPPING

Tettnanger, Saazer, Lubelski (Lublin)

**HOPS HOTLINE**  
**800.339.8710**