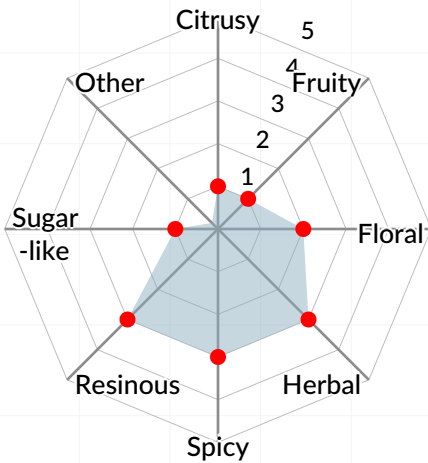


## AROMA EVALUATION



## VISUAL EVALUATION

## AROMA SPECIFICATION

Spicy, floral, pepper, black tea

## GENETIC ORIGIN

Traditional German variety developed in the Tettninger region.

## AGRONOMIC ASPECTS

### GROWING

|                      |               |
|----------------------|---------------|
| Yield (kg/ha)        | 1,150 - 1,400 |
| Maturity             | Early         |
| Main Growing Country | USA           |
| Acreage (ha)         | 255           |

### RESISTANCE AGAINST DISEASES

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

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

|                          |             |
|--------------------------|-------------|
| Alpha-Acid %             | 2.5 - 5.5   |
| Beta-Acid %              | 3.0 - 5.0   |
| Co-Humulone % rel.       | 22 - 28     |
| Hard Resins : Alpha-Acid | 0.24 - 1.11 |

### POLYPHENOLS

|                       |           |
|-----------------------|-----------|
| Total Polyphenols     | 5.2       |
| Xanthohumol (EBC 7.7) | 0.3 - 0.4 |

### AROMA COMPONENTS

|                              |               |
|------------------------------|---------------|
| Total Oils (ml/100g)         | 0.4 - 0.9     |
| Beta-Caryophyllene: Humulene | 0.28 - 0.30   |
| Farnesene % of total Oil     | 14.00 - 24.00 |
| Linalool % of total Oil      | 0.4 - 0.9     |
| Linalool: Alpha-Acid         | 0.15 - 0.16   |

## HOP ALTERNATIVES

### BREWHOUSE

Saazer Range

### DRY HOPPING

Saazer Range

## HOPS HOTLINE

800.339.8710