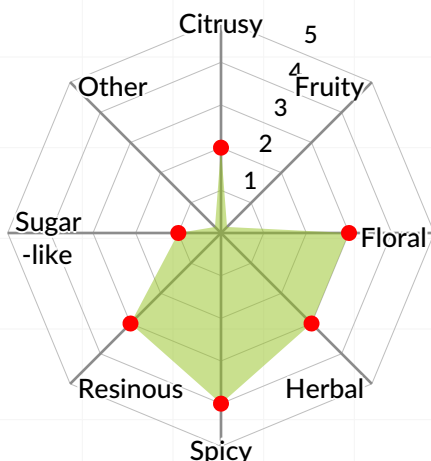


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

floral, citrusy, herbal, aniseed, tea

## GENETIC ORIGIN

A Northern Brewer cross originating in Yugoslavia.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,650 - 2,050
Maturity	Medium Early
Main Growing Country	Slovenia

### RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Resistant
Powdery mildew	Resistant

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	7.5 - 8.8
Beta-Acid %	3.3 - 5.0
Co-Humulone % rel.	22 - 26

### POLYPHENOLS

Total Polyphenoles	4.0
Xanthohumol (EBC 7.7)	0.3 - 0.6

### AROMA COMPONENTS

Total Oils (ml/100g)	0.8 - 1.4
Beta-Caryophyllene: Humulene	0.30 - 0.40
Farnesene % of total Oil	5.00 - 10.00
Linalool % of total Oil	1.0 - 1.6
Linalool: Alpha-Acid	0.13 - 0.14

## HOP ALTERNATIVES

### BREWHOUSE

Perle, Northern Brewer

### DRY HOPPING

Perle, Northern Brewer

**HOPS HOTLINE**  
800.339.8710