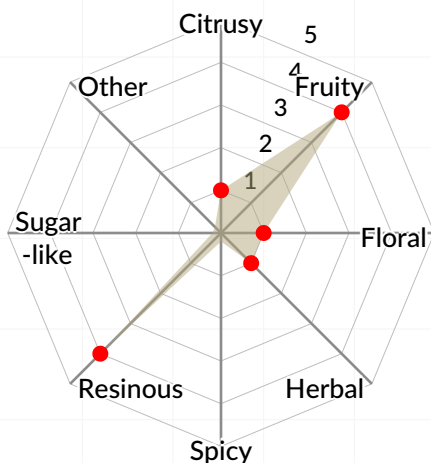


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

resinous, apricot, grapefruit

## GENETIC ORIGIN

From a cross between Petham Golding and a USDA-selected male with high alpha-acids and good storage properties.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	2,000 - 2,500
Yield (lbs/acre)	1,800 - 2,200
Maturity	Medium to Late
Main Growing Country	USA
Acreage (ha)	983

### RESISTANCE AGAINST DISEASES

Downy mildew	Tolerant
Powdery mildew	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	12.0 - 14.0
Beta-Acid %	3.0 - 4.0
Co-Humulone % rel.	29 - 34
Hard Resins : Alpha-Acid	0.21 - 0.32

### POLYPHENOLS

Xanthohumol (EBC 7.7)	0.4 - 0.5
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### AROMA COMPONENTS

Total Oils (ml/100g)	1.5 - 2.5
Beta-Caryophyllene: Humulene	0.44
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.2 - 0.4
Linalool: Alpha-Acid	0.01 - 0.02

## HOP ALTERNATIVES

### BREWHOUSE

Nugget, Zeus, Galena

## HOPS HOTLINE

800.339.8710