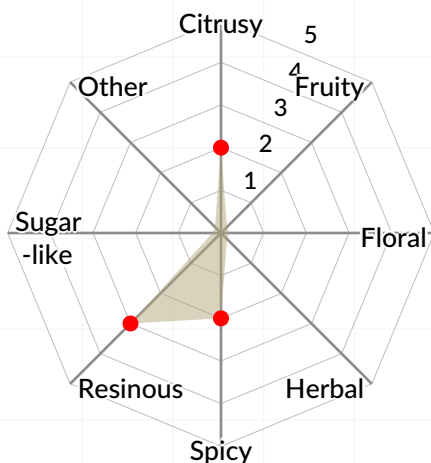


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

lemon, earthy, onion

## GENETIC ORIGIN

Open pollinated seedling of Brewers Gold.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,900 - 2,500
Yield (lbs/acre)	1,700 - 2,200
Maturity	Medium Early
Main Growing Country	USA
Acreage (ha)	143

### RESISTANCE AGAINST DISEASES

Downy mildew	Tolerant
Powdery mildew	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	10.0 - 13.5
Beta-Acid %	7.0 - 9.0
Co-Humulone % rel.	35 - 40
Hard Resins : Alpha-Acid	0.20 - 0.32

### POLYPHENOLES

Xanthohumol (EBC 7.7)	0.3 - 0.5
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### AROMA COMPONENTS

Total Oils (ml/100g)	0.9 - 1.2
Beta-Caryophyllene: Humulene	0.32
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.1 - 0.3
Linalool: Alpha-Acid	0.01 - 0.02

## HOP ALTERNATIVES

### BREWHOUSE

Cluster, Super Galena

## HOPS HOTLINE

800.339.8710