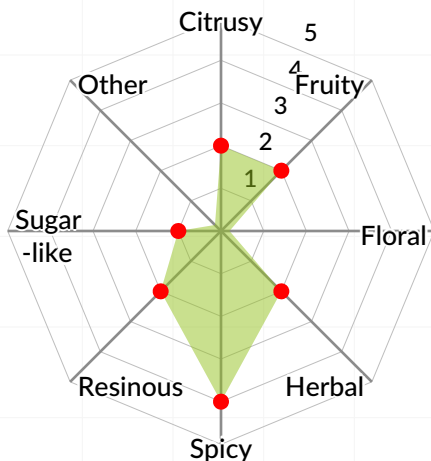


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

herbal, pepper, grass, aniseed

GENETIC ORIGIN

New variety bred in Huell

AGRONOMIC ASPECTS

GROWING

| | |
|----------------------|---------------|
| Yield (kg/ha) | 1,500 - 2,200 |
| Maturity | Medium Early |
| Main Growing Country | Germany |
| Acreage (ha) | 141 |

RESISTANCE AGAINST DISEASES

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

CHEMICAL INGREDIENTS

BITTER COMPONENTS

| | |
|--------------------------|-------------|
| Alpha-Acid % | 5.0 - 8.0 |
| Beta-Acid % | 3.5 - 5.5 |
| Co-Humulone % rel. | 15 - 17 |
| Hard Resins : Alpha-Acid | 0.17 - 0.69 |

POLYPHENOLS

| | |
|-----------------------|-----------|
| Total Polyphenoles | 3.7 |
| Xanthohumol (EBC 7.7) | 0.3 - 0.5 |

AROMA COMPONENTS

| | |
|------------------------------|-------------|
| Total Oils (ml/100g) | 0.8 - 1.3 |
| Beta-Caryophyllene: Humulene | 0.30 - 0.39 |
| Farnesene % of total Oil | 0.00 - 1.00 |
| Linalool % of total Oil | 1.0 - 1.5 |
| Linalool: Alpha-Acid | 0.19 - 0.20 |

HOP ALTERNATIVES

BREWHOUSE

Smaragd

DRY HOPPING

Smaragd

HOPS HOTLINE
800.339.8710