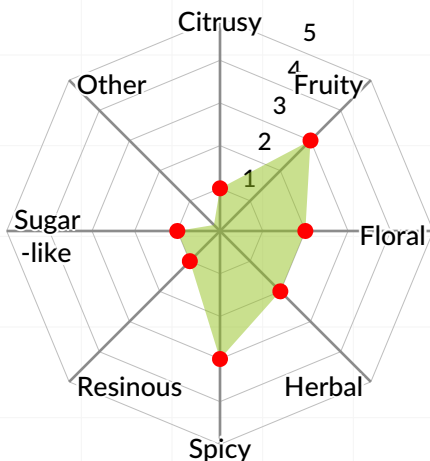


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

tea, spicy, green fruit, pepper

GENETIC ORIGIN

A German variety bred in Huell resulting from a cross between Northern Brewer and 63/5/27M.

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	1,800 - 2,000
Maturity	Medium to Late
Main Growing Country	Germany
Acreage (ha)	2966

RESISTANCE AGAINST DISEASES

Downy mildew	Tolerant
Powdery mildew	Susceptible

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	4.0 - 9.0
Beta-Acid %	2.5 - 4.5
Co-Humulone % rel.	29 - 35
Hard Resins : Alpha-Acid	0.15 - 0.70

POLYPHENOLS

Total Polyphenoles	4.1
Xanthohumol (EBC 7.7)	0.4 - 0.6

AROMA COMPONENTS

Total Oils (ml/100g)	0.5 - 1.3
Beta-Caryophyllene: Humulene	0.30 - 0.33
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.2 - 0.6
Linalool: Alpha-Acid	0.05 - 0.07

HOP ALTERNATIVES

BREWHOUSE

Akoya, Northern Brewer, Aurora, Hallertauer Tradition

DRY HOPPING

Akoya, Aurora, Northern Brewer

HOPS HOTLINE
800.339.8710