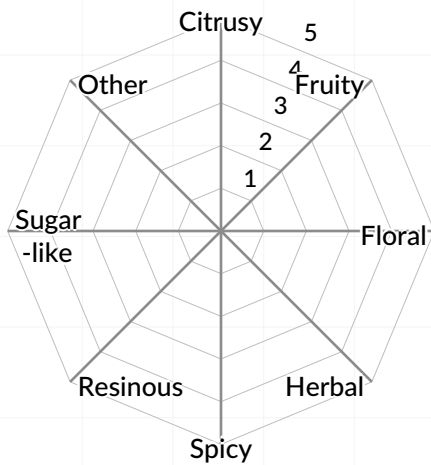


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

spicy, chocolate

## GENETIC ORIGIN

Developed at Wye College; a seedling of Yeoman, this variety shows great promise as a versatile and robust new variety.

**HOPS HOTLINE**  
**800.339.8710**

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,250
Maturity	Early
Main Growing Country	UK

### RESISTANCE AGAINST DISEASES

Wilt diseases	Tolerant
Downy mildew	Susceptible
Powdery mildew	Resistant

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	8.0 - 12.0
Beta-Acid %	4.0 - 5.5
Co-Humulone % rel.	29 - 31

### POLYPHENOLES

Xanthohumol (EBC 7.7)	0.5 - 0.6
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### AROMA COMPONENTS

Total Oils (ml/100g)	1.2 - 2.5
Beta-Caryophyllene: Humulene	0.40
Farnesene % of total Oil	1.00 - 2.00