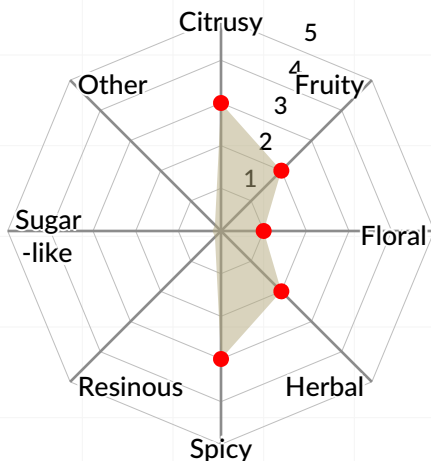


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

spicy, citrusy, pear

## GENETIC ORIGIN

A new variety registered by Wye College in 2001.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	2,300
Maturity	Medium to Late
Main Growing Country	UK

### RESISTANCE AGAINST DISEASES

Wilt diseases	Tolerant
Downy mildew	Resistant
Powdery mildew	Resistant

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	9.0 - 13.0
Beta-Acid %	4.5 - 5.0
Co-Humulone % rel.	36 - 38
Hard Resins : Alpha-Acid	0.27 - 0.43

### POLYPHENOLS

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

Total Oils (ml/100g)	1.2 - 1.8
Beta-Caryophyllene: Humulene	0.40
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.1 - 0.2

## HOP ALTERNATIVES

### BREWHOUSE

Target, Challenger

### DRY HOPPING

Target, Challenger

HOPS HOTLINE  
800.339.8710