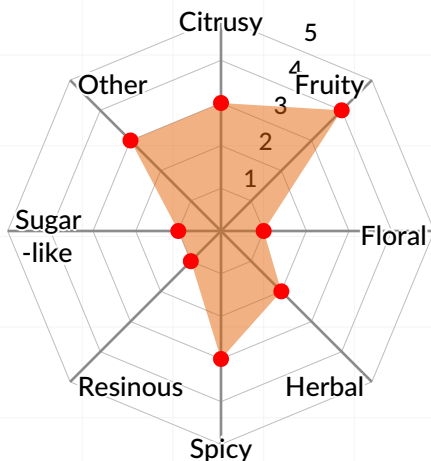


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

menthol, ice wine, pineapple

## GENETIC ORIGIN

94/075/758 x 97/060/720 (div. Huell material)

## AGRONOMIC ASPECTS

### GROWING

Maturity	Very Late
Main Growing Country	Germany
Acreage (ha)	174

### RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Susceptible
Powdery mildew	Susceptible
Aphid	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	19.0 - 23.0
Beta-Acid %	4.0 - 6.0
Co-Humulone % rel.	22 - 28
Hard Resins : Alpha-Acid	0.15 - 0.17

### POLYPHENOLES

Total Polyphenoles	3.3
Xanthohumol (EBC 7.7)	0.7 - 1.0

### AROMA COMPONENTS

Total Oils (ml/100g)	2.4 - 4.4
Beta-Caryophyllene: Humulene	0.40
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.1 - 0.4
Linalool: Alpha-Acid	0.01 - 0.02

## HOP ALTERNATIVES

### BREWHOUSE

Herkules

## HOPS HOTLINE

800.339.8710