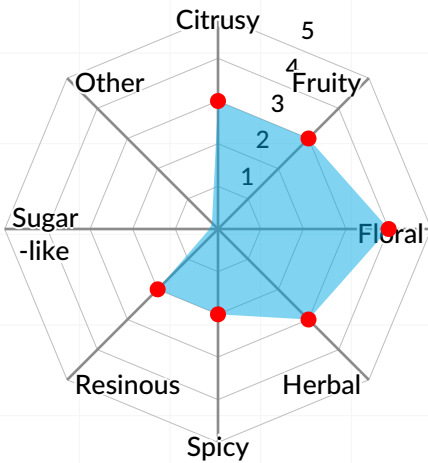


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

citrusy, spicy, floral

GENETIC ORIGIN

A cross between two new varieties 83/17/20 and 80/56/6 bred in Huell.

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	1,600 - 1,900
Maturity	Medium Early
Main Growing Country	Germany
Acreage (ha)	473

RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Susceptible
Powdery mildew	Resistant
Aphid	Tolerant

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	2.0 - 4.5
Beta-Acid %	4.0 - 7.0
Co-Humulone % rel.	12 - 17
Hard Resins : Alpha-Acid	0.34 - 1.20

POLYPHENOLES

Total Polyphenoles	4.5
Xanthohumol (EBC 7.7)	0.3 - 0.4

AROMA COMPONENTS

Total Oils (ml/100g)	0.6 - 1.4
Beta-Caryophyllene: Humulene	0.40 - 0.50
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.8 - 1.3
Linalool: Alpha-Acid	0.29 - 0.40

HOP ALTERNATIVES

BREWHOUSE

Hallertauer Tradition, Spalter Select

DRY HOPPING

Hallertauer Mittelfrueh

HOPS HOTLINE

800.339.8710