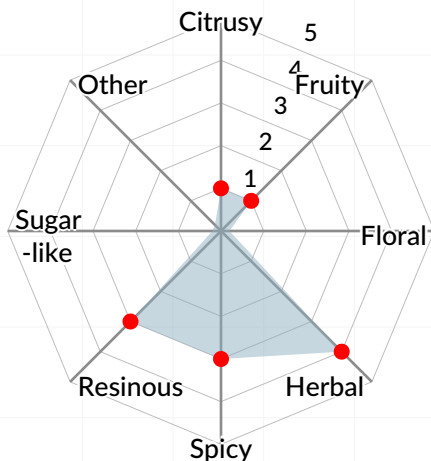


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

spicy, aniseed, tobacco, clove

## GENETIC ORIGIN

New variety bred in Huell

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,500 - 2,100
Maturity	Medium to Late
Main Growing Country	Germany
Acreage (ha)	47

### RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Resistant
Powdery mildew	Susceptible
Aphid	Tolerant

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	4.0 - 6.0
Beta-Acid %	3.5 - 5.5
Co-Humulone % rel.	13 - 18
Hard Resins : Alpha-Acid	0.46 - 0.59

### POLYPHENOLS

Total Polyphenoles	4.5
Xanthohumol (EBC 7.7)	0.2 - 0.3

### AROMA COMPONENTS

Total Oils (ml/100g)	0.4 - 0.8
Beta-Caryophyllene: Humulene	0.30 - 0.33
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.8 - 1.4
Linalool: Alpha-Acid	0.22 - 0.23

## HOP ALTERNATIVES

### BREWHOUSE

Opal

### DRY HOPPING

Opal

**HOPS HOTLINE**  
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