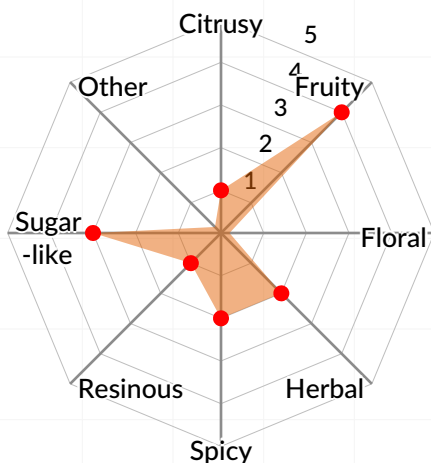


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

fruity, pear, sweet

GENETIC ORIGIN

Dwarf variety recently developed at Wye Hops Ltd. by Peter Darby; noticeable for its very high ratio of cones to leaf at harvest.

AGRONOMIC ASPECTS

GROWING

| | |
|----------------------|----------------|
| Yield (kg/ha) | 1,500 - 1,750 |
| Maturity | Medium to Late |
| Main Growing Country | UK |

RESISTANCE AGAINST DISEASES

| | |
|----------------|----------|
| Downy mildew | Tolerant |
| Powdery mildew | Tolerant |

CHEMICAL INGREDIENTS

BITTER COMPONENTS

| | |
|--------------------------|-------------|
| Alpha-Acid % | 5.0 - 6.0 |
| Beta-Acid % | 2.2 - 2.4 |
| Co-Humulone % rel. | 27 - 29 |
| Hard Resins : Alpha-Acid | 0.33 - 0.59 |

POLYPHENOLS

| | |
|-----------------------|-----------|
| Xanthohumol (EBC 7.7) | 0.2 - 0.4 |
|-----------------------|-----------|

AROMA COMPONENTS

| | |
|------------------------------|-------------|
| Total Oils (ml/100g) | 0.6 - 0.8 |
| Beta-Caryophyllene: Humulene | 0.40 |
| Farnesene % of total Oil | 3.40 - 3.80 |
| Linalool % of total Oil | 0.4 - 0.7 |
| Linalool: Alpha-Acid | 0.08 - 0.12 |

HOP ALTERNATIVES

BREWHOUSE

Fuggle

DRY HOPPING

Fuggle

HOPS HOTLINE
800.339.8710