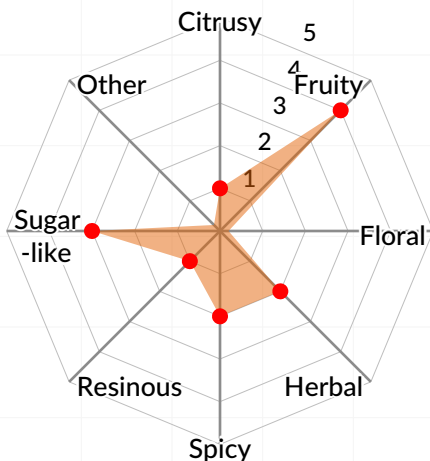


AROMA EVALUATION



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
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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