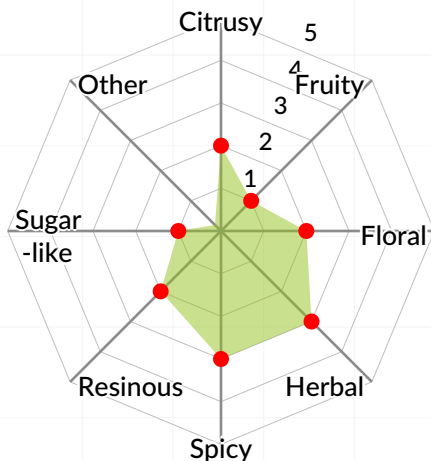


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

spicy, floral, grassy

## GENETIC ORIGIN

A cross from 76/18/80 and 71/16/7, released in 1993.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,750 - 2,000
Maturity	Medium to Late
Main Growing Country	Germany
Acreage (ha)	533

### RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Resistant
Powdery mildew	Tolerant
Aphid	Resistant

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	3.0 - 6.5
Beta-Acid %	2.5 - 5.0
Co-Humulone % rel.	21 - 27
Hard Resins : Alpha-Acid	0.22 - 0.81

### POLYPHENOLS

Total Polyphenoles	4.9
Xanthohumol (EBC 7.7)	0.3 - 0.5

### AROMA COMPONENTS

Total Oils (ml/100g)	0.5 - 0.9
Beta-Caryophyllene: Humulene	0.37 - 0.40
Farnesene % of total Oil	14.50 - 22.00
Linalool % of total Oil	1.0 - 1.5
Linalool: Alpha-Acid	0.23 - 0.33

## HOP ALTERNATIVES

### BREWHOUSE

Hallertauer Tradition

### DRY HOPPING

Perle, Hallertauer Tradition

**HOPS HOTLINE**  
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