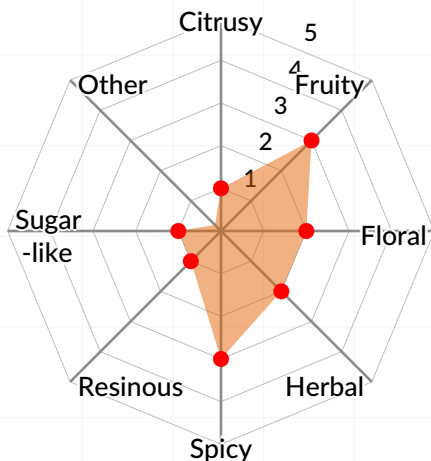


## AROMA EVALUATION



## VISUAL EVALUATION

## AROMA SPECIFICATION

Green fruit, pepper, tea

## GENETIC ORIGIN

Bred in Germany from the English Northern Brewer variety.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,550 - 1,950
Maturity	Early
Main Growing Country	Germany

### RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Resistant
Powdery mildew	Susceptible
Aphid	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	4.0 - 9.0
Beta-Acid %	2.5 - 4.5
Co-Humulone % rel.	29 - 35
Hard Resins : Alpha-Acid	0.15 - 0.70

### POLYPHENOLES

Total Polyphenoles	4.1
Xanthohumol (EBC 7.7)	0.4 - 0.5

### AROMA COMPONENTS

Total Oils (ml/100g)	0.5 - 1.3
Beta-Caryophyllene: Humulene	0.30 - 0.33
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.2 - 0.6
Linalool: Alpha-Acid	0.05 - 0.07

## HOP ALTERNATIVES

### BREWHOUSE

Hallertauer Tradition, Nothern Brewer, Aurora

### DRY HOPPING

Nothern Brewer, Aurora

**HOPS HOTLINE**  
**800.339.8710**