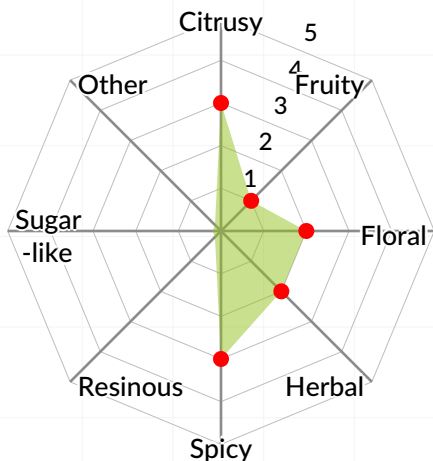


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

Tea, spicy, green fruit, pepper

## GENETIC ORIGIN

Zenith x Hopsteiner male

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	2,000 - 2,500
Maturity	Early
Main Growing Country	Germany

### RESISTANCE AGAINST DISEASES

Downy mildew	Tolerant
Powdery mildew	Tolerant

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	8.0 - 10.0
Beta-Acid %	4.0 - 5.0
Co-Humulone % rel.	27 - 30
Hard Resins : Alpha-Acid	1.20 - 1.40

### POLYPHENOLS

Total Polyphenoles	4.0 - 5.0
Xanthohumol (EBC 7.7)	0.9 - 1.0

### AROMA COMPONENTS

Total Oils (ml/100g)	1.5 - 2.0
Beta-Caryophyllene: Humulene	0.37 - 0.40
Linalool % of total Oil	0.6 - 0.8
Linalool: Alpha-Acid	0.08 - 0.10

## HOP ALTERNATIVES

### BREWHOUSE

Perle, Aurora, Hallertauer Tradition, Northern Brewer

**HOPS HOTLINE**  
**800.339.8710**