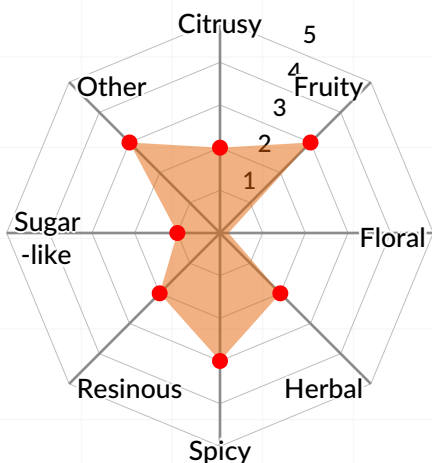


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

white wine, coffee, cassis, gooseberry

GENETIC ORIGIN

Cascade x Huell male

AGRONOMIC ASPECTS

GROWING

Maturity	Late
Main Growing Country	Germany
Acreage (ha)	150

RESISTANCE AGAINST DISEASES

Wilt diseases	Tolerant
Downy mildew	Resistant
Powdery mildew	Resistant
Aphid	Tolerant

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	9.0 - 12.0
Beta-Acid %	4.0 - 6.0
Co-Humulone % rel.	22 - 26
Hard Resins : Alpha-Acid	0.20 - 0.30

POLYPHENOLES

Total Polyphenoles	5.8
Xanthohumol (EBC 7.7)	0.2 - 0.4

AROMA COMPONENTS

Total Oils (ml/100g)	0.8 - 1.5
Beta-Caryophyllene: Humulene	0.70 - 2.00
Farnesene % of total Oil	0.00 - 3.50
Linalool % of total Oil	0.2 - 0.5
Linalool: Alpha-Acid	0.02 - 0.04

HOP ALTERNATIVES

BREWHOUSE

Nelson Sauvín

DRY HOPPING

Nelson Sauvín

HOPS HOTLINE
800.339.8710