



- ❖ **Hop Variety:** ***Lublin***
- ❖ **Origin:** A landrace aroma variety thought to have been bred from a Saaz selection; grown in the area of Poland of the same name.
- ❖ **Maturity:** Early
- ❖ **Yield:** 1000 - 1400 kgs/ha (900-1250 lbs/acre)
- ❖ **Disease Reaction:** Susceptible to viruses; some tolerance to downy mildew
- ❖ **Cone Structure:** Light, fluffy cone
- ❖ **Quality:**
- **Aroma** Mild; fairly typical of the classic noble hop aroma
 - **Storage Stability** Average-good
- ❖ **HPLC Data:**
- **Alpha-Acids** 3.0 - 4.5% w/w
 - **Cohumulone** 25 - 30% of alpha acids
 - **Beta-Acids** 2.5 – 3.5% w/w
 - **Xanthohumol** n/a
- ❖ **Hop Oils:**
- **Total Oil** 0.7 – 1.2% v/w
of which typically:
 - **Myrcene** 25.0 – 35.0%
 - **Humulene** 35 - 40%
 - **Caryophyllene** 9.0 - 11.0%
 - **Farnesene** 10.0 – 12.0%
- ❖ **Brewing Character:** Very good aroma hop with excellent and long traditions.

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