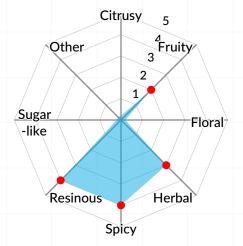
Hopsteiner PROGRESS

AROMA EVALUATION



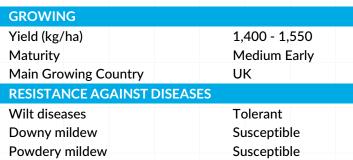
AROMA SPECIFICATION

spicy, currant, cassis

GENETIC ORIGIN

Developed at Wye College in 1951 from WGV and released in 1964 as a wilt-tolerant alternative to Fuggle.

AGRONOMIC ASPECTS



CHEMICAL INGREDIENTS

BITTER COMPONENTS	
Alpha-Acid %	5.0 - 7.0
Beta-Acid %	2.0 - 2.5
Co-Humulone % rel.	27 - 29
Hard Resins : Alpha-Acid	0.25 - 0.35
POLYPHENOLES	
Xanthohumol (EBC 7.7)	0.2 - 0.3
AROMA COMPONENTS	
Total Oils (ml/100g)	0.5 - 0.8
Beta-Caryophyllene: Humulene	0.30
Farnesene % of total Oil	0.00 - 1.00

VISUAL EVALUATION



HOP ALTERNATIVES

BREWHOUSE Fuggle, Golding (UK)

DRY HOPPING Fuggle, Golding (UK)

> HOPS HOTLINE 800.339.8710