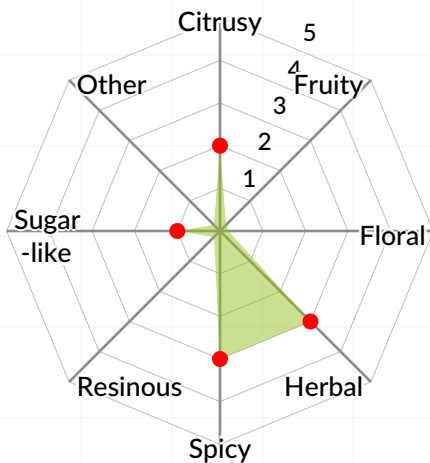


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

Sweet, spicy notes, with hints of citrus and herbs

## GENETIC ORIGIN

Aramis is the product of a 2002 cross between the French variety Strisselspalt and the English variety WGV (Whitbread Golding Variety).

**HOPS HOTLINE**  
**800.339.8710**

## AGRONOMIC ASPECTS

### GROWING

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	6.5 - 8.5
Beta-Acid %	3.5 - 5.5
Co-Humulone % rel.	21 - 28

### AROMA COMPONENTS

Total Oils (ml/100g)	1.2 - 1.6
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