AROMA EVALUATION

VISUAL EVALUATION

AROMA SPECIFICATION
resinous, pineapple, floral

GENETIC ORIGIN
Selected from a cross between Brewers Gold and a high alpha-acid male with good storage properties; released in 1982.

AGRONOMIC ASPECTS

GROWING
Yield (kg/ha) 1,900 - 2,500
Maturity Late
Main Growing Country USA
Acreage (ha) 592

RESISTANCE AGAINST DISEASES
Downy mildew Tolerant
Powdery mildew Tolerant

CHEMICAL INGREDIENTS

BITTER COMPONENTS
Alpha-Acid % 11.0 - 14.0
Beta-Acid % 4.0 - 6.0
Co-Humulone % rel. 24 - 30
Hard Resins : Alpha-Acid 0.18 - 0.27

POLYPHENOLES
Xanthohumol (EBC 7.7) 0.4 - 0.7

AROMA COMPONENTS
Total Oils (ml/100g) 1.5 - 3.0
Beta-Caryophyllene: Humulene 0.50
Farnesene % of total Oil 0.00 - 1.00
Linalool % of total Oil 0.8 - 1.0
Linalool: Alpha-Acid 0.06 - 0.07

HOP ALTERNATIVES
BREWHOUSE
Zeus, Galena

HOPS HOTLINE
800.339.8710

Last Changed: 03/28/2019