



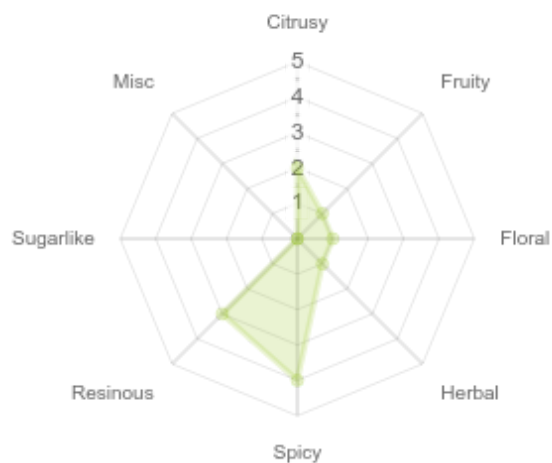
# APOLLO

Spicy

Resinous

Genetic Origin: Zeus x (98001 x USDA 19058m).

## AROMA EVALUATION



Rated by the smell of raw hops on a 0 - 5 scale

## AROMA DESCRIPTION

Lime, grapefruit, strong pine and spicy notes

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ ha)	2900 - 3000
Maturity	very late
Acreage (ha)	375
Main growing country	United States

### RESISTANCE

#### AGAINST DISEASES

Downey mildew	resistant
Powdery mildew	susceptible

## INGREDIENTS

### BITTER COMPONENTS

Alpha acids %	15.0 - 20.0
Beta acids %	5.5 - 8.0
Co-humulone % rel.	24 - 28

### POLYPHENOLS

Xanthohumul %	0.6 - 0.9
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### AROMA COMPONENTS

Total oil (ml/100g)	0.8 - 2.5
Farnesene % rel. of total oil	0.00 - 0.02
Linalool % rel. of total oil	0.2 - 0.4

## SUBSTITUTES

Bitter hops