



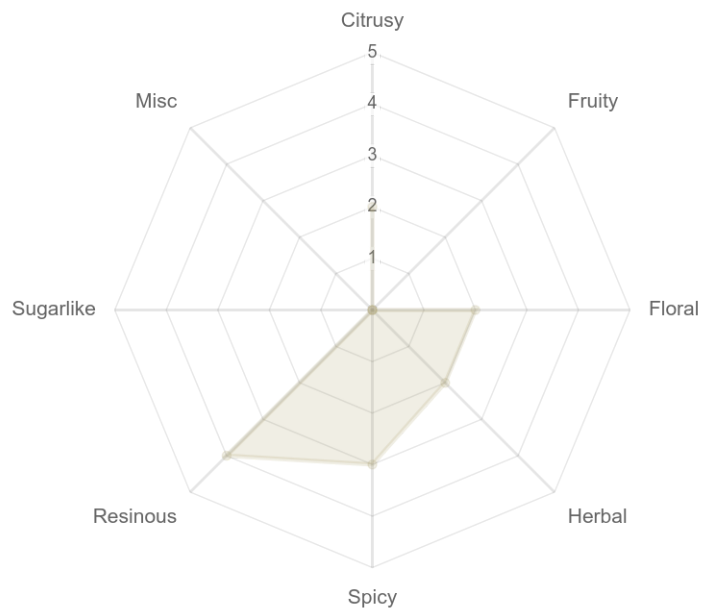
## ALTUS

Resinous

Spicy

Genetic Origin: 50 % Apollo, 25 % Wye Target

## AROMA EVALUATION



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

## AROMA DESCRIPTION

Tangerine, strong spicy and resinous notes

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ ha)	3200 - 3500
Maturity	very late
Main growing country	United States

### RESISTANCE AGAINST DISEASES

Powdery mildew	resistant
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## INGREDIENTS

### BITTER COMPONENTS

Alpha acids %	15.0 - 18.5
Beta acids %	4.0 - 5.2
Co-humulone % rel.	26 - 29

### AROMA COMPONENTS

Total oil (ml/100g)	3.0 - 4.4
Farnesene % rel. of total oil	0.10-0.30
Linalool % rel. of total oil	0.9 - 1.2

## SUBSTITUTES

Bitter hops

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