



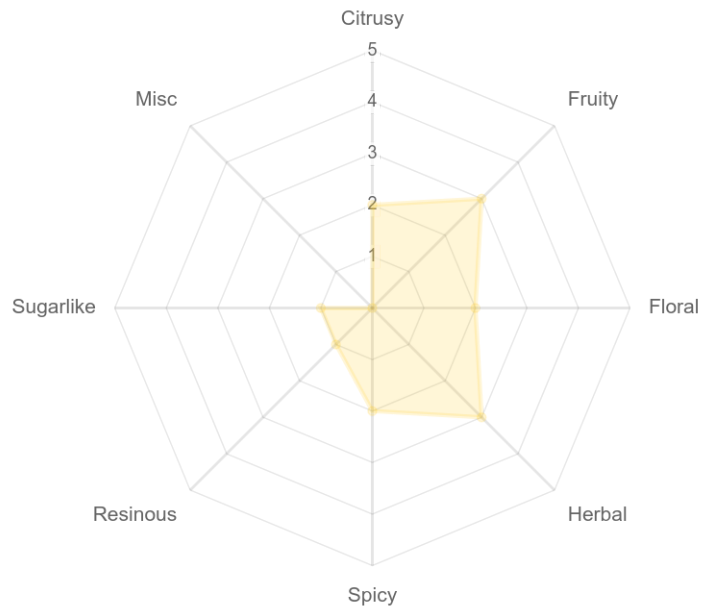
BRAVO



Citrusy Fruity Herbal

Genetic Origin: Zeus x (98004 x USDA 19058m).

AROMA EVALUATION



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

AROMA DESCRIPTION

Orange, vanilla, floral

AGRONOMIC ASPECTS

GROWING

Yield (kg/ ha)	3000 - 3500
Maturity	very late
Main growing country	United States

RESISTANCE AGAINST DISEASES

Downey mildew	tolerant
Powdery mildew	susceptible

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	14.0 - 17.0
Beta acids %	3.0 - 5.0
Co-humulone % rel.	29 - 34

POLYPHENOLS

Xanthohumol %	0.8 - 1.0
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AROMA COMPONENTS

Total oil (ml/100g)	1.6 - 2.4
Linalool % rel. of total oil	0.2 - 0.3

SUBSTITUTES

BREWHOUSE

Bitter hops

DRY HOPPING

Chinook Centennial

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