

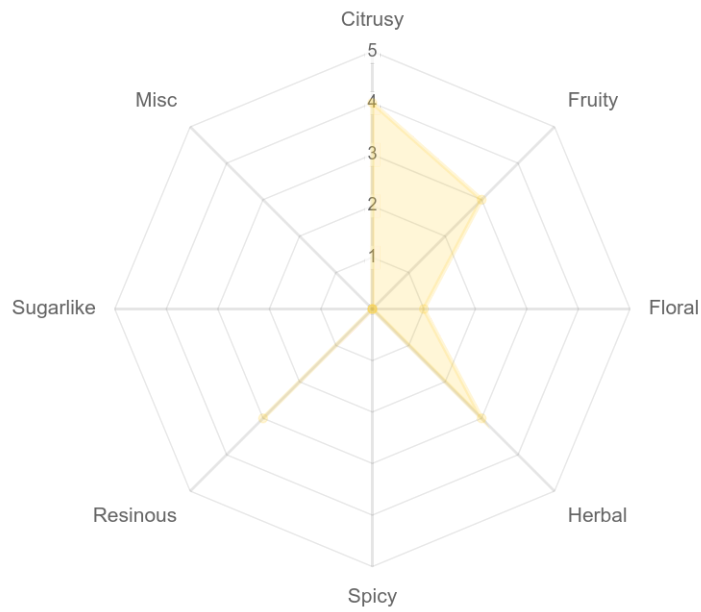


CHINOOK

- Citrusy
- Fruity
- Herbal
- Resinous

Genetic Origin: From a cross between Petham Golding and a USDA-selected male with high alpha-acids and good storage properties.

AROMA EVALUATION



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

AROMA DESCRIPTION

Resinous, apricot, grapefruit

AGRONOMIC ASPECTS

GROWING

Yield (kg/ ha)	2000 - 2500
Maturity	mid early to late
Acreage (ha)	983
Main growing country	United States

RESISTANCE AGAINST DISEASES

Downey mildew	tolerant
Powdery mildew	susceptible

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	12.0 - 14.0
Beta acids %	3.0 - 4.0
Co-humulone % rel.	29 - 34

POLYPHENOLS

Xanthohumol %	0.4 - 0.5
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AROMA COMPONENTS

Total oil (ml/100g)	1.5 - 2.5
Farnesene % rel. of total oil	0.00 - 1.00
Linalool % rel. of total oil	0.2 - 0.4

SUBSTITUTES

BREWHOUSE

Bitter hops

DRY HOPPING

Bravo

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