

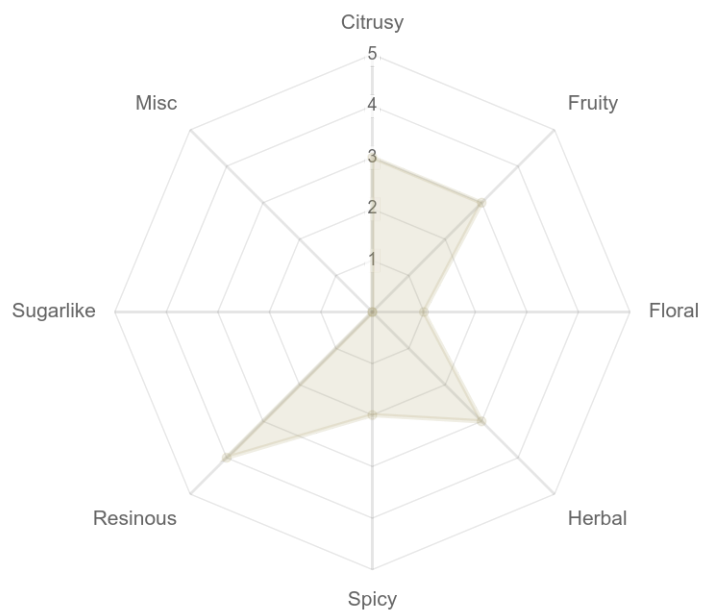


CLUSTER



Genetic Origin: Unknown but possibly the result of a cross between an English variety and an American male hop.

AROMA EVALUATION



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

AROMA DESCRIPTION

Grapefruit, pine

AGRONOMIC ASPECTS

GROWING

Yield (kg/ ha)	1900 - 2400
Maturity	mid early to late
Acreage (ha)	250
Main growing country	United States

RESISTANCE AGAINST DISEASES

Downey mildew	susceptible
Powdery mildew	susceptible

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	5.0 - 8.5
Beta acids %	4.5 - 5.5
Co-humulone % rel.	36 - 42

POLYPHENOLS

Xanthohumol %	0.3 - 0.5
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AROMA COMPONENTS

Total oil (ml/100g)	0.4 - 1.0
Farnesene % rel. of total oil	0.00 - 1.00
Linalool % rel. of total oil	0.3 - 0.5

SUBSTITUTES

BREWHOUSE

Galena

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