

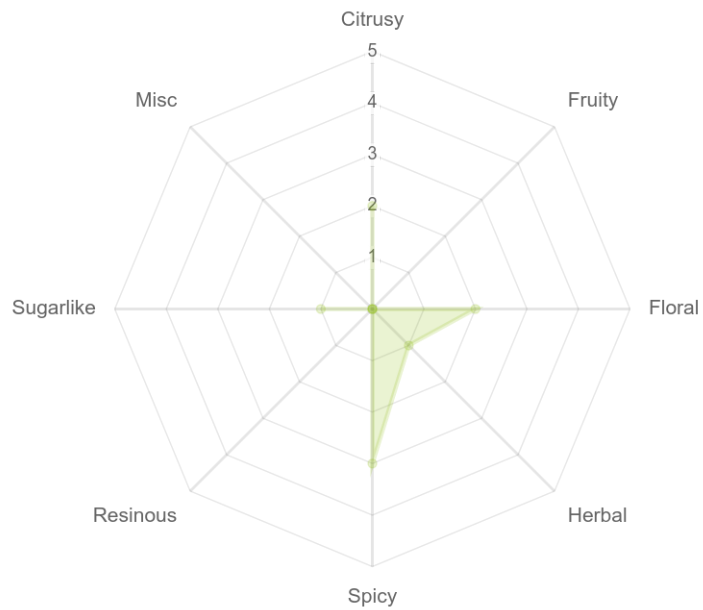


DIAMANT

Spicy

Genetic Origin: Released in 2019 originating from Spalter and a male derived at the Hüll breeding institute

AROMA EVALUATION



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

AGRONOMIC ASPECTS

GROWING

Yield (kg/ ha)	1900 - 1950
Maturity	mid early to late
Main growing country	Germany

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	7.0 - 7.5
Co-humulone % rel.	18 - 20

AROMA COMPONENTS

Total oil (ml/100g)	1.5 - 1.7
Farnesene % rel. of total oil	20.00 - 21.00
Linalool % rel. of total oil	0.9 - 1.0

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