



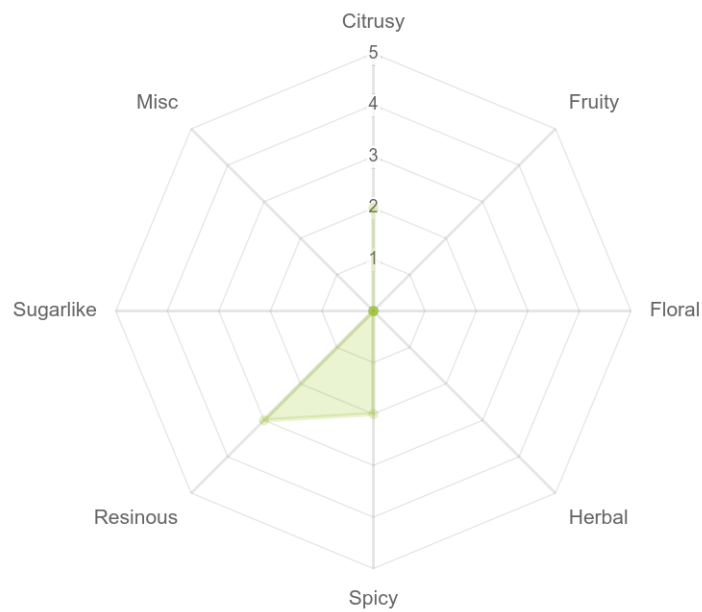
## GALENA

Spicy

Resinous

Genetic Origin: Offene Bestäubung der Sorte Brewers Gold

## AROMA EVALUATION



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

## AROMA DESCRIPTION

Lemon, earthy

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ ha)	1900 - 2500
Maturity	early to mid early
Acreage (ha)	143
Main growing country	United States

### RESISTANCE AGAINST DISEASES

Downey mildew	tolerant
Powdery mildew	susceptible

## INGREDIENTS

### BITTER COMPONENTS

Alpha acids %	10.0 - 13.5
Beta acids %	7.0 - 9.0
Co-humulone % rel.	35 - 40

### POLYPHENOLS

Xanthohumol %	0.3 - 0.5
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### AROMA COMPONENTS

Total oil (ml/100g)	0.9 - 1.2
Farnesene % rel. of total oil	0.00 - 0.02
Linalool % rel. of total oil	0.1 - 0.3

## SUBSTITUTES

## BREWHOUSE

### Cluster

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Simon H. Steiner, Hopfen, GmbH  
Mainburg, Germany  
Email: [info\(at\)hopsteiner.de](mailto:info(at)hopsteiner.de)  
Phone: +49 (0) 8751 8605 0

S.S. Steiner Inc.  
New York, USA  
Email: [sales\(at\)hopsteiner.com](mailto:sales(at)hopsteiner.com)  
Phone: +(1) 212 838 8900

Steiner Hops Ltd.  
Guildford, England  
Email: [enquiries\(at\)hopsteiner.co.uk](mailto:enquiries(at)hopsteiner.co.uk)  
Phone: +(44) 1992 572331

Hopsteiner Trading (Zhuhai) Co.,  
Ltd.  
Zhuhai, PRC  
Email: [info\(at\)hopsteiner.com.cn](mailto:info(at)hopsteiner.com.cn)  
Phone: +(86) 756 322 3340