



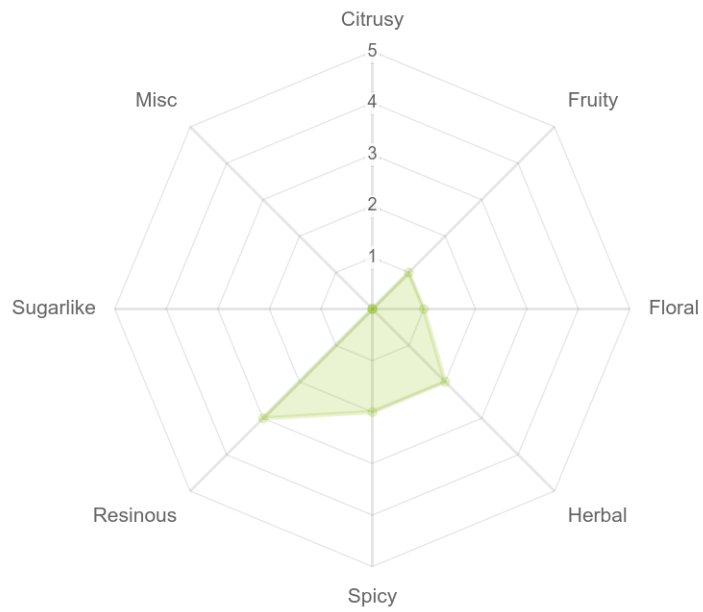
HELIOS

Spicy

Resinous

Genetic Origin:

AROMA EVALUATION



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

AROMA DESCRIPTION

Tea, pepper

AGRONOMIC ASPECTS

GROWING

Yield (kg/ ha)	3600 - 3900
Maturity	early
Main growing country	United States

RESISTANCE AGAINST DISEASES

Downey mildew	resistant
Powdery mildew	resistant

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	18.0 - 21.0
Beta acids %	3.5 - 4.5
Co-humulone % rel.	26 - 29

AROMA COMPONENTS

Total oil (ml/100g)	1.5 - 2.0
Linalool % rel. of total oil	0.6 - 0.7

SUBSTITUTES

Bitter hops

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