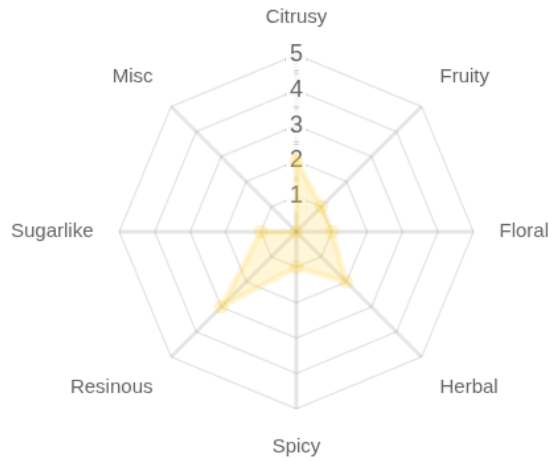
LEMONDROP

Citrusy | Resinous

Genetic Origin: Hopsteiner breeding program

AROMA EVALUATION



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

AROMA DESCRIPTION

Lemon, mint, green tea, slightly melon

AGRONOMIC ASPECTS

GROWING

Yield (kg/ ha)	2450 - 2900
Maturity	early to mid early
Main growing country	United States

RESISTANCE AGAINST DISEASES

Downy mildew	tolerant
Powdery mildew	susceptible

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	5.0 - 7.0
Beta acids %	4.0 - 6.0
Co-humulone % rel.	28 - 34

POLYPHENOLS

Total polyphenols %	4.0 - 4.5
Xanthohumol %	0.2 - 0.3

AROMA COMPONENTS

Total oil (ml/100g)	1.5 - 2.0
Farnesene % rel. of total oil	6.0 - 7.0
Linalool % rel. of total oil	0.4 - 0.6
Thiol impact	low

SUBSTITUTES

BREWHOUSE

Cascade Mandarina Bavaria Centennial

DRY HOPPING

Cascade Mandarina Bavaria Centennial

Simon H. Steiner, Hopfen, GmbH
Mainburg, Germany
Email: info(at)hopsteiner.de

S.S. Steiner Inc.
New York, USA
Email: sales(at)hopsteiner.com

Steiner Hops Ltd.
Normandy, England
Email: enquiries(at)hopsteiner.co.uk

Steiner Hops (Zhuhai) Co., Ltd.
Zhuhai, China
Email: info(at)hopsteiner.com.cn