



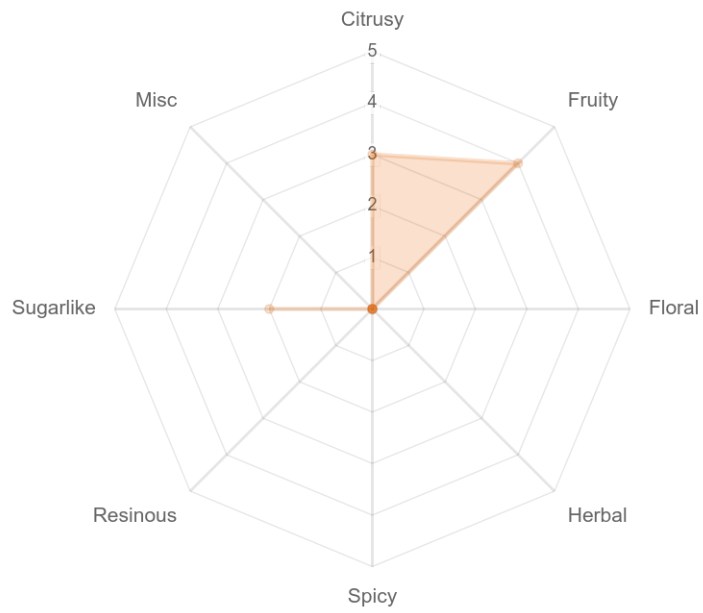
## MELBA

Fruity

Citrusy

Genetic Origin:

### AROMA EVALUATION



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

### AROMA DESCRIPTION

Passionfruit, grapefruit

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ ha)	2200 - 2800
Main growing country	Australia

## INGREDIENTS

### BITTER COMPONENTS

Alpha acids %	7.0 - 10.0
Beta acids %	2.5 - 5.0
Co-humulone % rel.	25 - 35

### AROMA COMPONENTS

Total oil (ml/100g)	2.0 - 4.0
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