



NUGGET

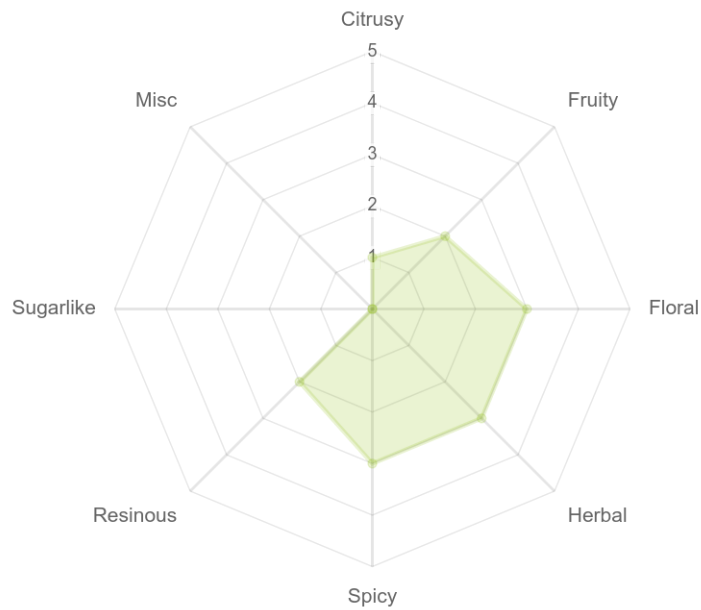
Spicy

Floral

Herbal

Genetic Origin: Selected from a cross between Brewers Gold and a high alpha-acid male with good storage properties; released in 1982.

AROMA EVALUATION



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

AROMA DESCRIPTION

Pineapple, floral

AGRONOMIC ASPECTS

GROWING

Yield (kg/ ha)	1900 - 2500
Maturity	late
Acreage (ha)	592
Main growing country	United States

RESISTANCE AGAINST DISEASES

Downey mildew	tolerant
Powdery mildew	tolerant

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	11.0 - 14.0
Beta acids %	4.0 - 6.0
Co-humulone % rel.	24 - 30

POLYPHENOLS

Xanthohumol %	0.4 - 0.7
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AROMA COMPONENTS

Total oil (ml/100g)	1.5 - 3.0
Farnesene % rel. of total oil	0.00 - 1.00
Linalool % rel. of total oil	0.8 - 1.0

SUBSTITUTES

Bitter hops

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