



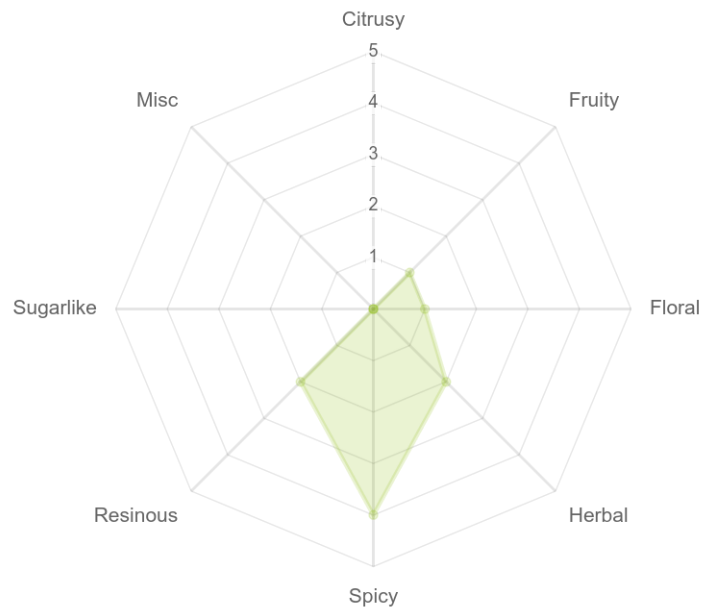
OPAL



Spicy

Genetic Origin: New variety bred in Huell

AROMA EVALUATION



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

AROMA DESCRIPTION

Spicy, pepper, grass, aniseed

AGRONOMIC ASPECTS

GROWING

Yield (kg/ ha)	1500 - 2200
Maturity	early to mid early
Acreage (ha)	141
Main growing country	Germany

RESISTANCE AGAINST DISEASES

Wilt disease	resistant
Downey mildew	resistant
Powdery mildew	resistant
Aphid	tolerant

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	5.0 - 8.0
Beta acids %	3.5 - 5.5
Co-humulone % rel.	15 - 17

POLYPHENOLS

Total polyphenols %	3.5
Xanthohumol %	0.3 - 0.5

AROMA COMPONENTS

Total oil (ml/100g)	0.8 - 1.3
Farnesene % rel. of total oil	0.00 - 1.00
Linalool % rel. of total oil	1.0 - 1.5

SUBSTITUTES

BREWHOUSE

Smaragd

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