



## PILGRIM

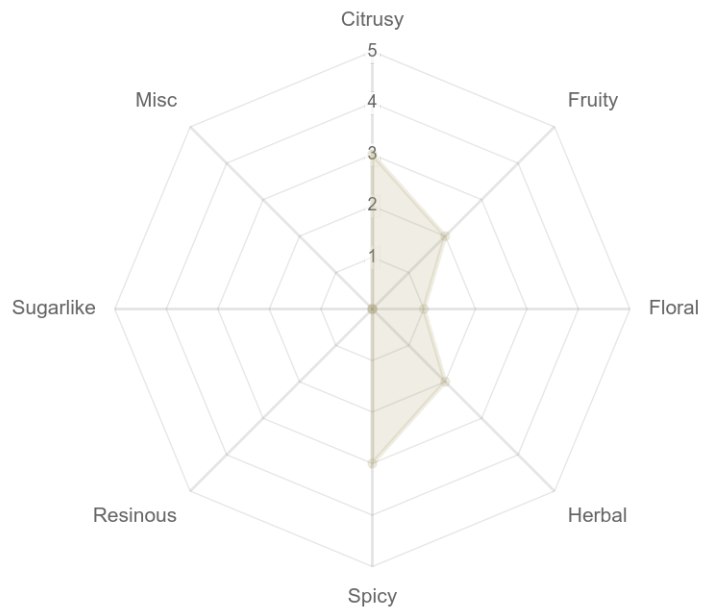
Resinous

Citrusy

Spicy

**Genetic Origin:** A new variety registered by Wye College in 2001.

## AROMA EVALUATION



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

## AROMA DESCRIPTION

Spicy, citrusy, pear

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ ha)	2300
Maturity	mid early to late
Main growing country	United Kingdom

### RESISTANCE AGAINST DISEASES

Wilt disease	tolerant
Downey mildew	resistant
Powdery mildew	resistant

## INGREDIENTS

### BITTER COMPONENTS

Alpha acids %	9.0 - 13.0
Beta acids %	4.5 - 5.0
Co-humulone % rel.	36 - 38

### POLYPHENOLS

Xanthohumol %	0.5 - 0.6
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### AROMA COMPONENTS

Total oil (ml/100g)	1.2 - 1.8
Farnesene % rel. of total oil	0.00 - 1.00
Linalool % rel. of total oil	0.1 - 0.2

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