



POLARIS

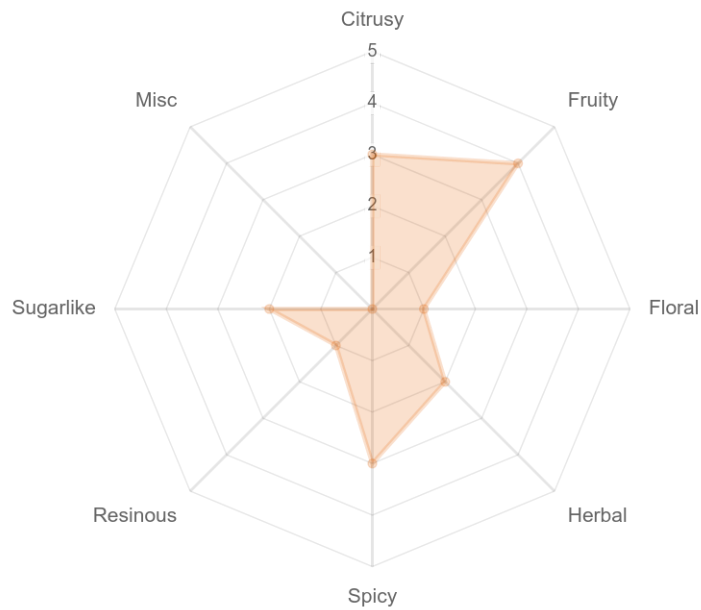
Fruity

Citrusy

Spicy

Genetic Origin: 94/075/758 x 97/060/720 (div. Huell material)

AROMA EVALUATION



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

AROMA DESCRIPTION

Menthol, icewine, pineapple

AGRONOMIC ASPECTS

GROWING

Maturity	very late
Acreage (ha)	174
Main growing country	Germany

RESISTANCE AGAINST DISEASES

Wilt disease	resistant
Downey mildew	susceptible
Powdery mildew	susceptible
Aphid	susceptible

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	19.0 - 23.0
Beta acids %	4.0 - 6.0
Co-humulone % rel.	22 - 28

POLYPHENOLS

Total polyphenols %	3.3
Xanthohumol %	0.7 - 1.0

AROMA COMPONENTS

Total oil (ml/100g)	2.4 - 4.4
Farnesene % rel. of total oil	0.00 - 1.00
Linalool % rel. of total oil	0.1 - 0.4

SUBSTITUTES

Bitter hops

Last updated: 22/07/2024

Simon H. Steiner, Hopfen, GmbH
Mainburg, Germany
Email: [info\(at\)hopsteiner.de](mailto:info(at)hopsteiner.de)
Phone: +49 (0) 8751 8605 0

S.S. Steiner Inc.
New York, USA
Email: [sales\(at\)hopsteiner.com](mailto:sales(at)hopsteiner.com)
Phone: +(1) 212 838 8900

Steiner Hops Ltd.
Guildford, England
Email: [enquiries\(at\)hopsteiner.co.uk](mailto:enquiries(at)hopsteiner.co.uk)
Phone: +(44) 1992 572331

Hopsteiner Trading (Zhuhai) Co.,
Ltd.
Zhuhai, PRC
Email: [info\(at\)hopsteiner.com.cn](mailto:info(at)hopsteiner.com.cn)
Phone: +(86) 756 322 3340