

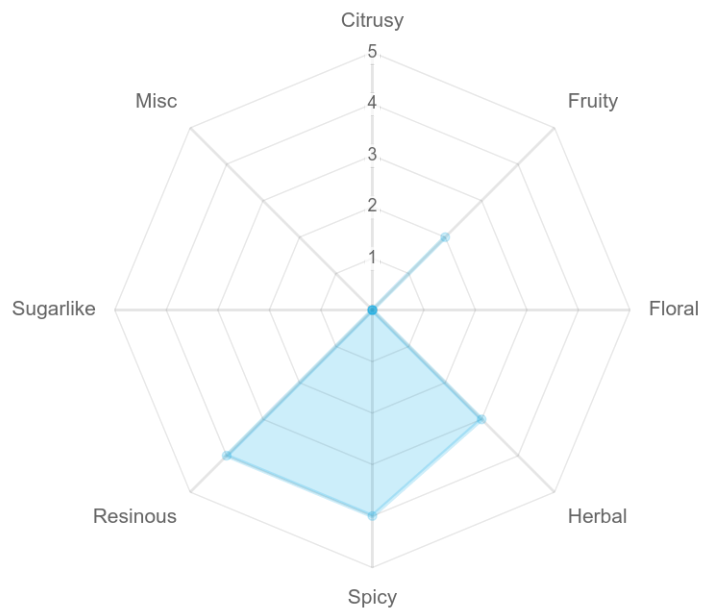


## PROGRESS



**Genetic Origin:** Developed at Wye College in 1951 from WGV and released in 1964 as a wilt-tolerant alternative to Fuggle.

## AROMA EVALUATION



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

## AROMA DESCRIPTION

Spicy, currant, cassis

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ ha)	1400 - 1550
Maturity	early to mid early
Main growing country	United Kingdom

### RESISTANCE AGAINST DISEASES

Wilt disease	tolerant
Downey mildew	susceptible
Powdery mildew	susceptible

## INGREDIENTS

### BITTER COMPONENTS

Alpha acids %	5.0 - 7.0
Beta acids %	2.0 - 2.5
Co-humulone % rel.	27 - 29

### POLYPHENOLS

Xanthohumol %	0.2 - 0.3
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### AROMA COMPONENTS

Total oil (ml/100g)	0.5 - 0.8
Farnesene % rel. of total oil	0.00 - 1.00

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