



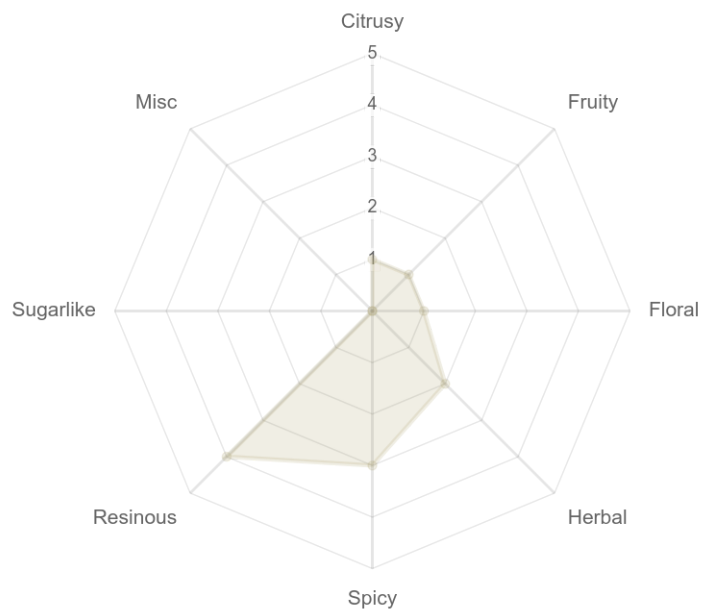
## SUPER GALENA

Resinous

Spicy

Genetic Origin: 9801 x USDA 19058m.

### AROMA EVALUATION



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

### AROMA DESCRIPTION

Grassy, herbal

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ ha)	2800 - 3000
Maturity	very late
Acreage (ha)	200
Main growing country	United States

### RESISTANCE AGAINST DISEASES

Powdery mildew	susceptible
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## INGREDIENTS

### BITTER COMPONENTS

Alpha acids %	13.0 - 16.0
Beta acids %	8.0 - 2.5
Co-humulone % rel.	35 - 40

### POLYPHENOLS

Xanthohumol %	0.5 - 0.7
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### AROMA COMPONENTS

Total oil (ml/100g)	0.8 - 2.5
Farnesene % rel. of total oil	0.00 - 1.00
Linalool % rel. of total oil	0.3 - 0.6

## SUBSTITUTES

Bitter hops

Last updated: 22/07/2024

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