



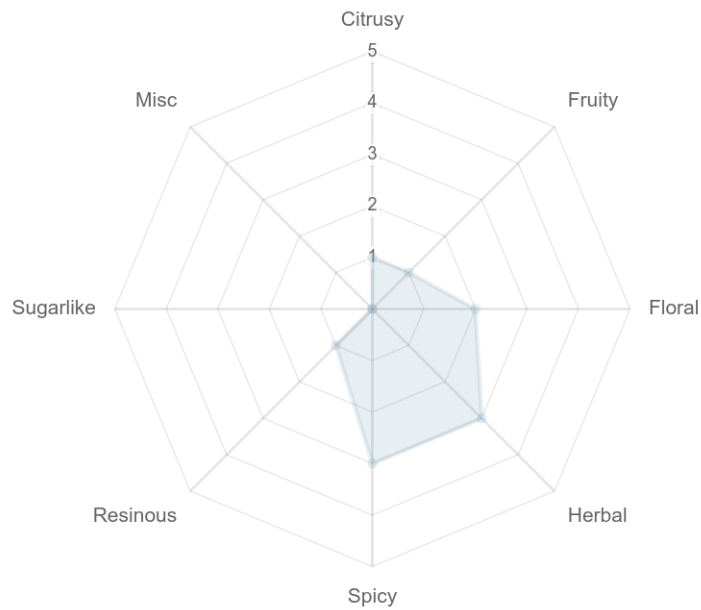
SMARAGD

Herbal

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, aniseed, tobacco, clover

AGRONOMIC ASPECTS

GROWING

Yield (kg/ ha)	1500 - 2100
Maturity	mid early to late
Acreage (ha)	47
Main growing country	Germany

RESISTANCE AGAINST DISEASES

Wilt disease	resistant
Downey mildew	resistant
Powdery mildew	susceptible
Aphid	tolerant

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	4.0 - 6.0
Beta acids %	3.5 - 5.5
Co-humulone % rel.	13 - 18

POLYPHENOLS

Total polyphenols %	4.5
Xanthohumol %	0.2 - 0.3

AROMA COMPONENTS

Total oil (ml/100g)	0.4 - 0.8
Farnesene % rel. of total oil	0.00 - 1.00
Linalool % rel. of total oil	0.8 - 1.4

SUBSTITUTES

BREWHOUSE

Opal

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