



## STERLING

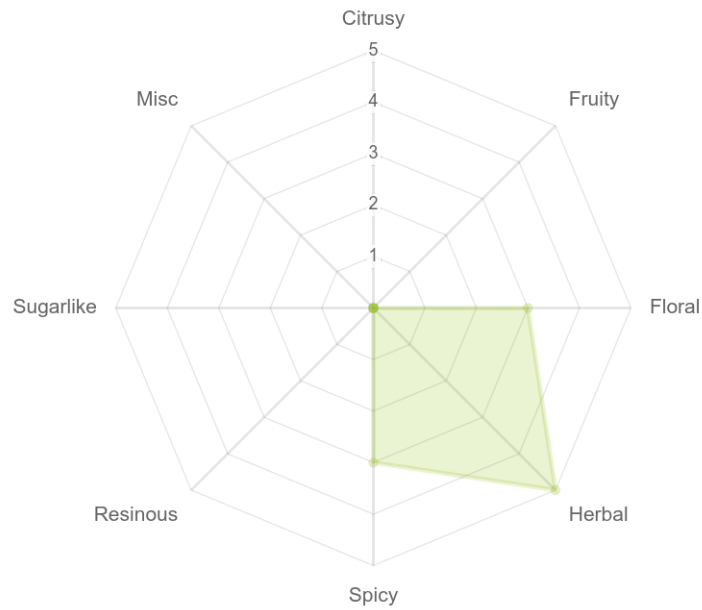
Spicy

Herbal

Floral

**Genetic Origin:** A diploid seedling of the Czech Saaz variety; released in 1998.

## AROMA EVALUATION



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

## AROMA DESCRIPTION

Floral, tea, tobacco

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ ha)	1550 - 1650
Maturity	early to mid early
Acreage (ha)	92
Main growing country	United States

### RESISTANCE AGAINST DISEASES

Downey mildew	tolerant
Powdery mildew	susceptible

## INGREDIENTS

### BITTER COMPONENTS

Alpha acids %	4.0 - 6.0
Beta acids %	5.0 - 6.0
Co-humulone % rel.	21 - 23

### POLYPHENOLS

Xanthohumol %	0.2 - 0.3
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### AROMA COMPONENTS

Total oil (ml/100g)	0.8 - 1.2
Farnesene % rel. of total oil	13.00 - 15.00
Linalool % rel. of total oil	0.7 - 0.9

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