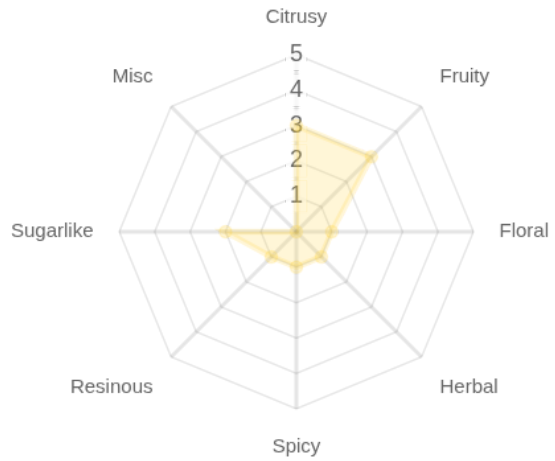
SULTANA

Citrusy | Fruity

Genetic Origin: Hopsteiner breeding program

AROMA EVALUATION



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

AROMA DESCRIPTION

Pineapple, pine, citrus

AGRONOMIC ASPECTS

GROWING

Yield (kg/ ha)	2800 - 3100
Maturity	late
Main growing country	United States

RESISTANCE AGAINST DISEASES

Downy mildew	tolerant
Powdery mildew	tolerant

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	13.0 - 15.0
Beta acids %	4.0 - 5.0
Co-humulone % rel.	22 - 26

POLYPHENOLS

Total polyphenols %	2.5 - 3.0
Xanthohumol %	0.5 - 0.7

AROMA COMPONENTS

Total oil (ml/100g)	2.5 - 4.0
Linalool % rel. of total oil	0.6 - 1.0
Thiol impact	low

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