



TRISKEL

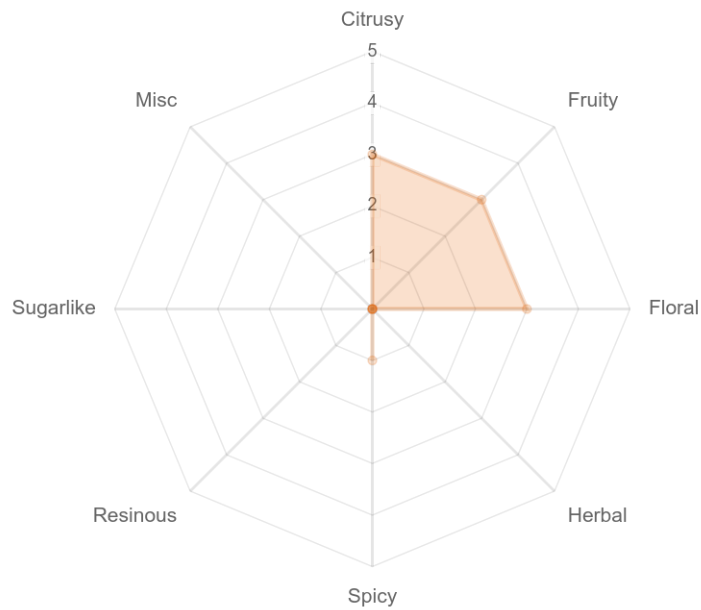
Fruity

Citrusy

Floral

Genetic Origin: Triskel is a cross developed in 2006 between the French Strisselspalt variety and the male plant of the English Yeoman variety.

AROMA EVALUATION



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

AROMA DESCRIPTION

Fruity, citrusy, floral

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	2.5 - 5.5
Beta acids %	4.0 - 5.0
Co-humulone % rel.	20 - 23

AROMA COMPONENTS

Total oil (ml/100g)	1.5 - 2.0
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