

CLUSTER

VARIETY INFORMATION



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Genetic Origin

Not known but possibly the result of a cross between an English variety and an American male hop.

Agronomic Aspects

Growing

Classification	Aroma
Yield (kg/ha)	1,900 - 2,400
Maturity	Medium to Late
Main growing country	USA
Acreage (ha)	250

Resistance against Diseases

Downy mildew	Susceptible
Powdery mildew	Susceptible

Chemical Ingredients

Bitter Components

Alpha acid %	5.0 - 8.5
Beta acid %	4.5 - 5.5
Cohumulone % rel.	36 - 42
Hard resins : alpha acid	0.19 - 0.32

Polyphenoles

Xanthohumol	0.3 - 0.5
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Aroma Components

Total oils (ml/100g)	0.4 - 1.0
Beta-caryophyllene: Humulene	0.39
Farnesene % of total oil	0.0 - 1.0
Linalool % of total oil	0.3 - 0.5
Linalool : Alpha acid	0.05 - 0.06

Aroma Evaluation (Smell of Raw Hops, 0-5)

Aroma Specification	Grapefruit, Pine, Onion				
Fruity					
Floral					
Citrusy					
Spicy					
Earthy / resinous					
Herbal					
Sugar-like					

Substitutes

Brewhouse	Dry Hopping
Galena, Super Galena	Galena

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COMMITTED TO THE BREWER