

SANTIAM

VARIETY INFORMATION



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Genetic Origin

A triploid hop resulting from a cross between 1/3 German Tettninger, 1/3 Hallertauer Mittelfrueh and a selected tetraploid USDA male.

Agronomic Aspects

Growing

Classification	Aroma
Yield (kg/ha)	1,600 - 2,000
Maturity	Medium Early
Main growing country	USA

Resistance against Diseases

Downy mildew	Tolerant
Powdery mildew	Susceptible

Chemical Ingredients

Bitter Components

Alpha acid %	5.5 - 7.0
Beta acid %	7.0 - 8.5
Cohumulone % rel.	20 - 22

Aroma Components

Total oils (ml/100g)	1.3 - 1.7
Beta-caryophyllene: Humulene	0.29
Farnesene % of total oil	13.0 - 16.0

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

Aroma Specification	spicy, floral, herbal
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