

TRISKEL

VARIETY INFORMATION



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Genetic Origin

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

Agronomic Aspects

Growing

Classification	Dual Purpose
Yield (kg/ha)	1,800 - 2,300

Chemical Ingredients

Bitter Components

Alpha acid %	6.0 - 9.0
Beta acid %	4.0 - 4.7
Cohumulone % rel.	20 - 23

Polyphenoles

Total polyphenoles	3.7 - 5.4
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Aroma Components

Total oils (ml/100g)	1.5 - 2.0
Beta-caryophyllene: Humulene	0.03

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

Fruity	1				
Floral					
Citrusy	2	2	2		
Spicy	1	1			
Earthy / resinous					
Herbal	1	1			
Sugar-like					

Simon H. Steiner, Hopfen, GmbH

Auhofstraße 18 | D-84048 Mainburg, Germany
 Tel +49 (0) 87 51-86 05-0 | Fax +49 (0) 87 51-86 05-80
 E-mail info@hopsteiner.de

S.S. Steiner, Inc.

655 Madison Avenue, New York, N.Y., 10065, USA
 Tel +1 212 838-8900 | Fax +1 212 593-4238
 E-mail sales@hopsteiner.com

Steiner Hops Limited

319 A High Street, Epping, Essex CM16 4DA, England
 Tel +44 (0) 1992 572 331 | Fax +44 (0) 1992 573 780
 E-mail enquiries@hopsteiner.co.uk

Steiner Asia

Hopsteiner Trading (Zhuhai) Co., Ltd.
 Suite 15 C, Jiu Chang Building, No. 8, Hai Zhou Road, Ji Da District,
 Zhuhai, Guangdong, China 519015
 Tel +86 756 322-3340 | Fax +86 756 322-3345
 E-mail info@hopsteiner.com.cn