

BREWERS GOLD

VARIETY INFORMATION



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Genetic Origin

A open pollinated cross of a Manitoban wild hop (BB1) originating in England.

Agronomic Aspects

Growing

Classification	Aroma
Yield (kg/ha)	2,100 - 2,400
Maturity	Late
Main growing country	Germany
Acreage (ha)	20

Resistance against Diseases

Wilt diseases	Susceptible
Downy mildew	Susceptible
Powdery mildew	Susceptible

Chemical Ingredients

Bitter Components

Alpha acid %	5.7 - 7.8
Beta acid %	2.9 - 3.7
Cohumulone % rel.	40 - 48

Aroma Components

Total oils (ml/100g)	1.6 - 2.2
Beta-caryophyllene: Humulene	0.20
Farnesene % of total oil	0.0 - 1.0

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

Aroma Specification	Currant, spicy, fruity				
Fruity	4				
Floral	1				
Citrusy	3				
Spicy	3				
Earthy / resinous	3				
Herbal	1				
Sugar-like	2				

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