

# PROGRESS

## VARIETY INFORMATION



[www.hopsteiner.com](http://www.hopsteiner.com)

### Genetic Origin

Developed at Wye College in 1951 from WGV and released in 1964 as a wilt-tolerant alternative to Fuggle.

### Agronomic Aspects

#### Growing

Classification	Aroma
Yield (kg/ha)	1,400 - 1,550
Maturity	Medium Early
Main growing country	UK

#### Resistance against Diseases

Wilt diseases	Tolerant
Downy mildew	Susceptible
Powdery mildew	Susceptible

### Chemical Ingredients

#### Bitter Components

Alpha acid %	5.0 - 7.0
Beta acid %	2.0 - 2.5
Cohumulone % rel.	27 - 29
Hard resins : alpha acid	0.25 - 0.35

#### Polyphenoles

Xanthohumol	0.2 - 0.3
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#### Aroma Components

Total oils (ml/100g)	0.5 - 0.8
Beta-caryophyllene: Humulene	0.30
Farnesene % of total oil	0.0 - 1.0

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

<b>Aroma Specification</b>	spicy, currant, cassis				
Fruity	■	■			
Floral					
Citrusy					
Spicy	■	■	■	■	■
Earthy / resinous	■	■	■	■	■
Herbal	■	■	■		
Sugar-like					

### Substitutes

<b>Brewhouse</b>	<b>Dry Hopping</b>
Fuggle, Golding (UK)	Fuggle, Golding (UK)

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