

BOBEK

VARIETY INFORMATION



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Genetic Origin	
A cross between Northern Brewer and a wild hop.	

Agronomic Aspects

Growing	
Classification	Aroma
Yield (kg/ha)	1,600 - 2,400
Maturity	Medium to Late
Main growing country	Slovenia
Resistance against Diseases	
Downy mildew	Tolerant
Powdery mildew	Tolerant

Chemical Ingredients

Bitter Components	
Alpha acid %	3.0 - 7.0
Beta acid %	4.0 - 7.0
Cohumulone % rel.	25 - 35
Hard resins : alpha acid	0.28 - 0.79
Polyphenoles	
Xanthohumol	0.4
Aroma Components	
Total oils (ml/100g)	0.7 - 4.0
Beta-caryophyllene: Humulene	0.40
Farnesene % of total oil	4.0 - 8.0
Linalool % of total oil	1.0 - 2.0
Linalool : Alpha acid	0.33 - 0.40

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

Aroma Specification	floral, hoppy, pine, lime				
Fruity					
Floral	■■■■■				
Citrusy	■■■■				
Spicy	■■■■■				
Earthy / resinous	■■■■				
Herbal	■■■■■				
Sugar-like					

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