

VANGUARD

VARIETY INFORMATION



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Genetic Origin

A cross between a selected, Hallertauer daughter and a USDA selected, German aroma male; a triploid hop, similar to Hallertauer Mittelfrueh.

Agronomic Aspects

Growing

Classification	Aroma
Yield (kg/ha)	1,500 - 1,650
Maturity	Early
Main growing country	USA
Acreage (ha)	34

Resistance against Diseases

Downy mildew	Tolerant
Powdery mildew	Tolerant

Chemical Ingredients

Bitter Components

Alpha acid %	4.0 - 6.0
Beta acid %	5.0 - 7.5
Cohumulone % rel.	14 - 16
Hard resins : alpha acid	0.35 - 0.46

Polyphenoles

Xanthohumol	0.4 - 0.5
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Aroma Components

Total oils (ml/100g)	0.8 - 1.2
Beta-caryophyllene: Humulene	0.28
Farnesene % of total oil	0.0 - 1.0

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

Aroma Specification	tropical fruit, lemon, grass, tea				
Fruity	■	■	■	■	■
Floral					
Citrusy	■	■			
Spicy					
Earthy / resinous					
Herbal	■	■	■		
Sugar-like					

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