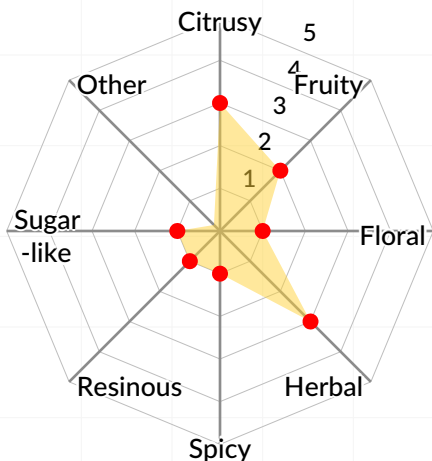


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

lemon, green tea, light melon

## GENETIC ORIGIN

Aroma-type hop, originated from a cross between Cascade and USDA 19058 male

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	2,450 - 2,900
Maturity	Medium Early
Main Growing Country	USA

### RESISTANCE AGAINST DISEASES

Downy mildew	Tolerant
Powdery mildew	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	5.0 - 7.0
Beta-Acid %	4.0 - 6.0
Co-Humulone % rel.	28 - 34

### POLYPHENOLES

Total Polyphenoles	4.0 - 4.5
Xanthohumol (EBC 7.7)	0.2 - 0.3

### AROMA COMPONENTS

Total Oils (ml/100g)	1.5 - 2.0
Beta-Caryophyllene: Humulene	0.56 - 0.58
Farnesene % of total Oil	6.00 - 7.00
Linalool % of total Oil	0.4 - 0.6
Linalool: Alpha-Acid	0.08 - 0.09

## HOP ALTERNATIVES

### BREWHOUSE

Cascade, Mandarin Bavaria, Centennial

### DRY HOPPING

Cascade, Mandarin Bavaria, Centennial

The name truly says it all. Lemondrop offers a "unique lemon-citrus character with a pleasant aroma." The bright citrus and subtle herbaceous notes are perfect for sessionable beers. While ales tend to bring out her sweeter side, Lemondrop is delicate and refined enough for quality lagers.

### Hop Highlights:

5–7% Alpha  
4–6% Beta

**HOPS HOTLINE**  
**800.339.8710**