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OPAL

This variety appears to have a light spicy, fruity note, however it is very pure in its aroma and in its taste.

Aroma classification

Aroma specification:
Spicy, Pepper, Gras, Aniseed

- fruity
- flowery
- citrusy
- spicy
- earthy / resinous
- herbaceous
- sweet

Description, Cultivation & Yield

Genetic Origin:	New Hüller bred variety
Weight (kg/ha):	1.500 – 2.200
Classification:	Aroma
Maturity:	early to middle
Country of Plantation:	Germany
Plantation area (ha):	140
Welt:	Resistant
Primary downy Dew:	Resistant
Powdery Mildew:	Resistant
Aphid:	Tolerant
Brewhouse:	Smaragd
Kalthopfung:	Smaragd

Facts & Figures

Alpha-Acid %:	5,0 – 8,0
Beta-Acids %:	3,5 – 5,5
Co-Humulone % rel.:	15 – 17
Total Oil (ml/100g):	0,5 – 1,3
Resins : Alpha-Acid:	1,13
Xantholhumol (EBC 7.7):	0,3 - 0,5
Beta-Caryophyllen: Humulen:	0,30 - 0,39
Farnesen % the total oil amount:	0,30 – 0,39
Linalool % the total oil amount:	1,0 – 1,5
Linalool: Alpha-Acid:	0,19 – 0,20