Lupex GmbH
Mainburger Str. 19
84072 Au / Hallertau

Phone: +49 8752-86130
E-mail: beratung@lupex.de
Website: www.lupex.de

POLARIS

This variety delivers with its high bitterness values and interesting composition of fruity and flowery elements with a touch of a mint note.

Aroma classification

Aroma specification:
Menthol, Ice Wine, Pineapple

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

Description, Cultivation & Yield

Genetic Origin:	" 94/075/758 x 97/060/720 (div. Hüller bred products) "
Weight (kg/ha):	0 – 0
Classification:	Multiple Use Hop
Maturity:	very late
Country of Plantation:	Germany
Plantation area (ha):	105
Welt:	Resistant
Primary downy Dew:	Vunerable
Powdery Mildew:	Vunerable
Aphid:	Vunerable
Brewhouse:	Herkules
Kalthopfung:	–

Facts & Figures

Alpha-Acid %:	19,0 – 23,0
Beta-Acids %:	4 – 6
Co-Humulone % rel.:	22 – 28
Total Oil (ml/100g):	2,4 – 4,4
Resins : Alpha-Acid:	1,08
Xantholhumol (EBC 7.7):	0,7 - 1,0
Beta-Caryophyllen: Humulen:	0,4
Farnesen % the total oil amount:	<1
Linalool % the total oil amount:	0,1 – 0,4
Linalool: Alpha-Acid:	0,01 – 0,02