

Bavarian State Research Center for Agriculture

Institute for Crop Science and Plant Breeding Hop Research Center Hüll

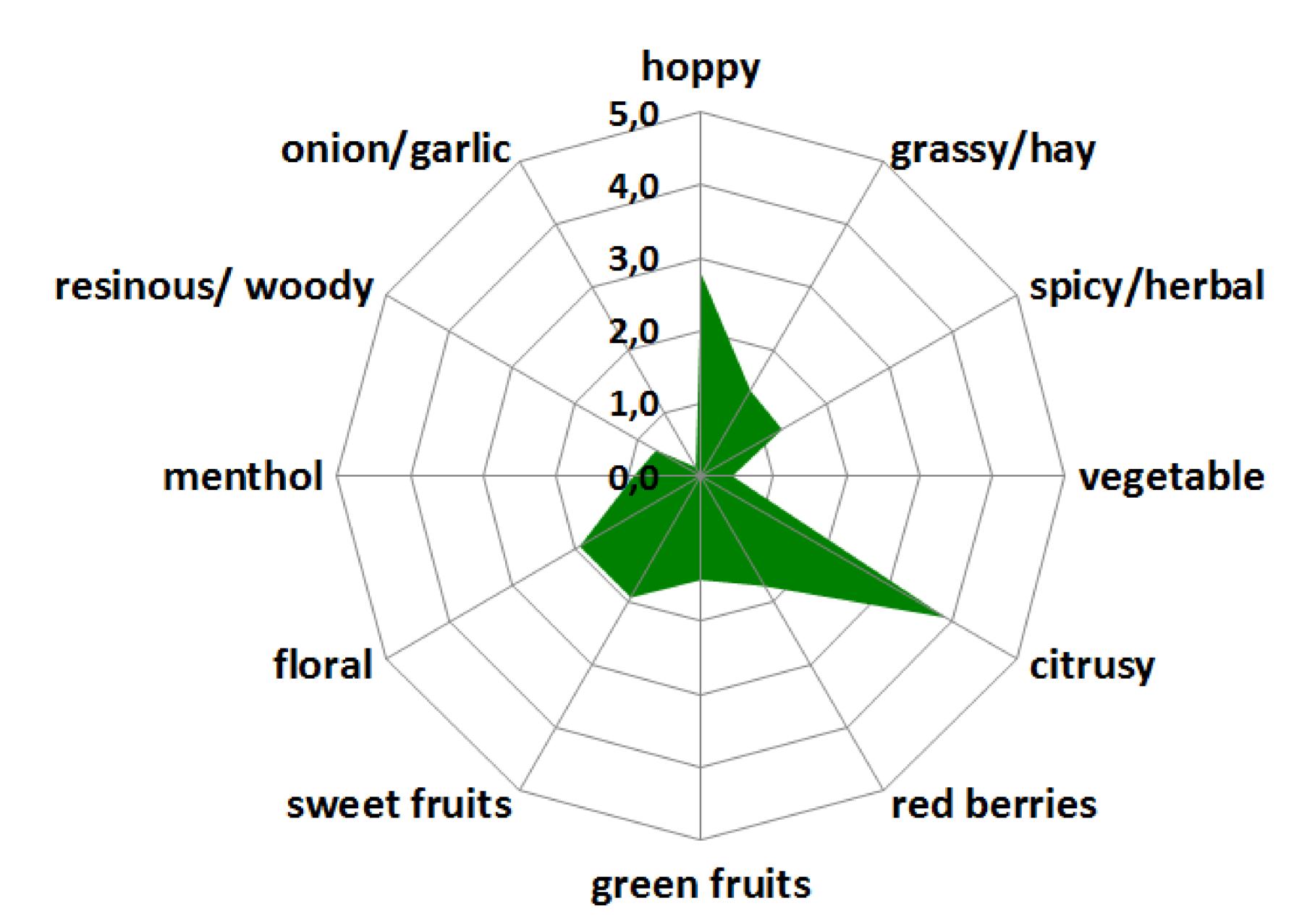


Mandarina Bavaria

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Aroma Assessment

means of aroma assessments





Hop Aroma: hoppy, fruity, fresh, mandarin, grapefruit

Flavor in Beer:
hoppy,
mandarin and grapefruit

Traits	
Pedigree	Cascade x male Hüll breeding line
Agronomic Features	 cylindric bine
	 very nice, dark green, compact cones
	 stress-induced few hermaphrodite flowers
Ripening Time	very later, after Herkules
Yield Potential	2,100 kg/ha
Verticillium	no locations with Verticillium wilt problems
Downy Mildew	poor to moderate tolerance
Powdery Mildew	good to very good resistance
Botrytis	good tolerance
Red Spider Mite	moderate tolerance
Hop Aphid	moderate tolerance
Alpha Acids (%; EBC 7.7)	7 — 10
Total Oil Content (in ml/100 g	1.5 - 2.1
hops; EBC 7.10):	
Polyphenols (%; EBC 9.11)	2.3 - 2.7
Storage Stability	fair