



# Special flavour hops

*Ariana*



### Bitter Substances

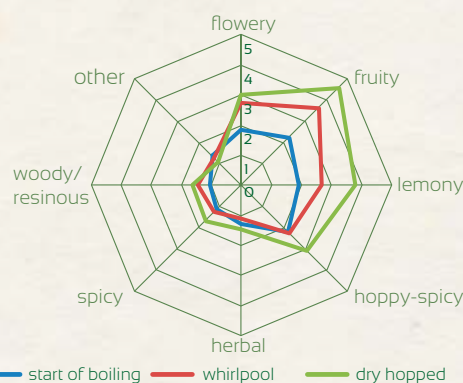
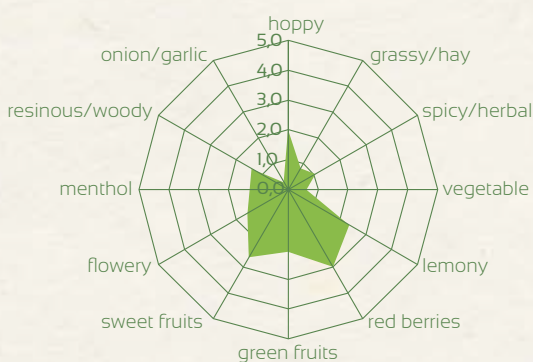
$\alpha$ -acids (EBC 7.4)	12
$\beta$ : $\alpha$ (EBC 7.7)	0,5
cohumulone (EBC 7.7)	42

### Polyphenols

polyphenols (EBC 7.14)	3,2
polyphenols: $\alpha$	0,27
xanthohumol (EBC 7.7)	0,5
xanthohumol : $\alpha$	0,042

### Aroma Substances

Total oil (EBC 7.10)	2,0
$\beta$ -caryophyllene:humulene	0,30
farnesene (EBC 7.12)	< 2
linalool (EBC 7.12; mg/100g)	3
linalool: $\alpha$	0,25



### Aromatic impressions of the raw hops:

Ariana is harmonious and mild with fruity aromas of blackcurrant (cassis) and sweet fruits such as peach and pear. The slight resinous note complements the tropical and lemony scents perfectly.

### Assessment from brew trials:

Depending on beer type and quantity of hops, aromas of grapefruit, cassis, geranium, gooseberry, lemon and vanilla round off wonderfully. Ariana is very well suited to hopping.