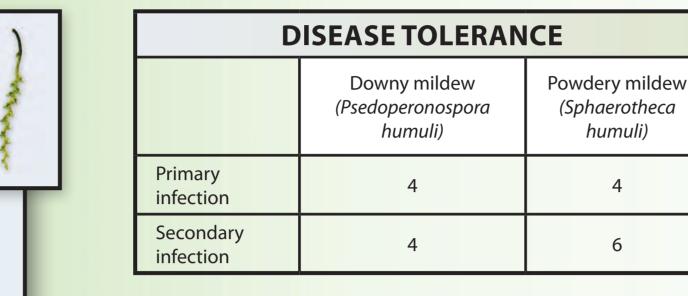
KAZBEK - FLAVOR HOPS

NESVADBA, V., KROFTA, K., PATZAK, J., POLONČÍKOVÁ, Z., HENYCHOVÁ, A. Hop Research Institute, Co., Ltd., Kadanska 2525, Zatec, Czech Republic.

Chmelařský institut s. r. o.

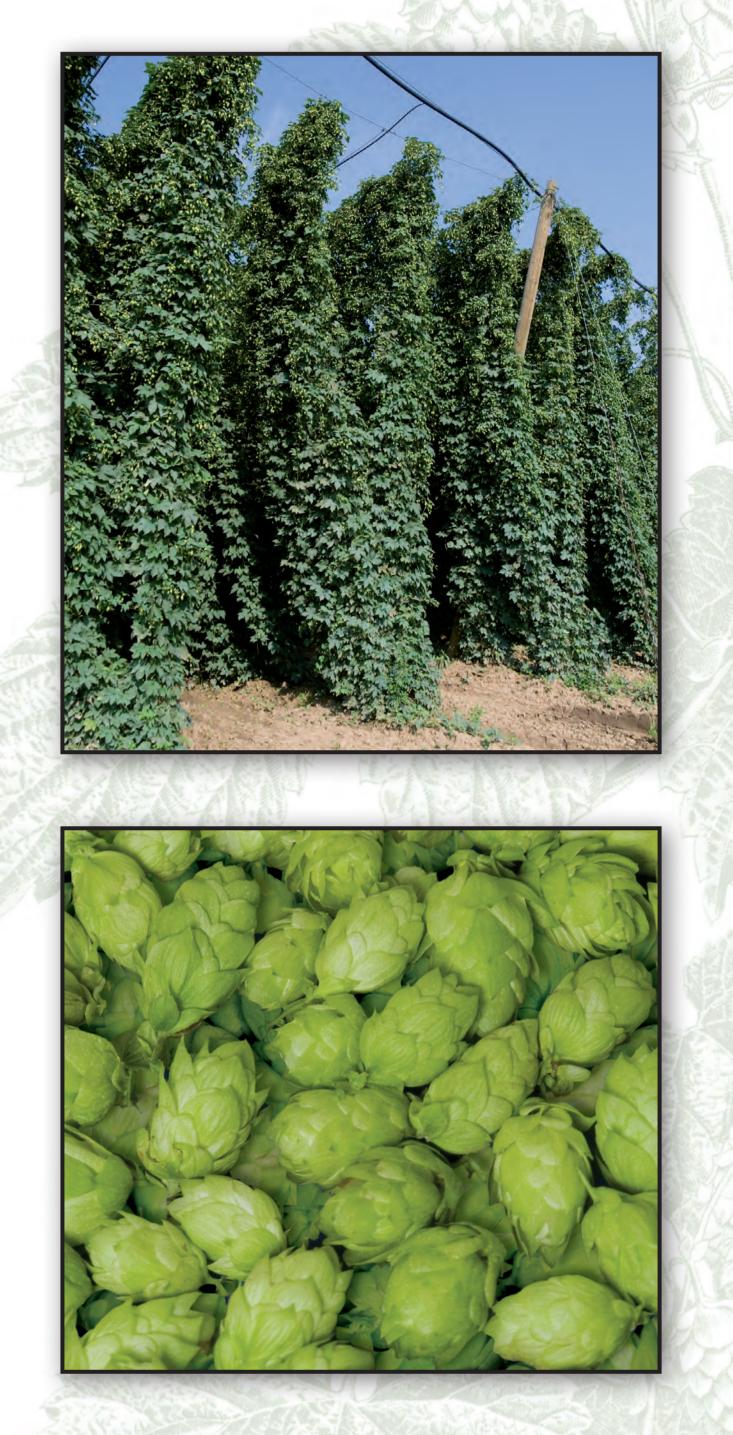


ORIGIN/HISTORY:

Selection from hybrid progenies of breeding material with origin in Russian wild hops. Vigorousness and stability are obvious from its name as Kazbek is the highest peak within middle Caucasus mountain range.

YEAR OF RELEASE: 2008

PLANT HABITUS:



AROMA:

Spicy – citrusy aroma.

CHARACTER OF HOP AROMA:

The variety is famous for its intensive citrusy aroma.

CONE:

Bunchy hop cones are oblong. Tops of covering bracts are deflected from cones. Average weight of 100 cones amounts to 13.0-16.5 g. Rachis is regular, 13-16 mm long.

STORAGEABILITY: fair.

BREWING UTILIZATION:

Kazbek is i flavor cultivar is recommended for the second as well as for cold hopping.

AT TO BE AND				
The second se	ST	le I	8	
	Ca not ter	ss Phié	No ist	

MECHANICAL ANALYSES OF DRY HOPS				
Length of rachis (mm)	13 – 16			
Number of rachis joints	8.0 – 11.0			
Weight of 100 cones (g)	13.0 – 16.5			
Weight of 100 rachides (g)	1.3 – 1.6			
Percentage of rachides	8.0 – 10.5			
Density	5.5 – 6.5			
Heaviness	0.9 – 1.2			

HOP RESINS			
Total resins (% w/w)	17 – 22		
Alpha acids (% w/w)	5.0 - 8.0		
Alpha/Beta ratio	4.0 - 6.0		
Ratio α/β	0.9 – 1.5		
Cohumulone (% of alpha acids)	35 – 40		
Colupulone (% of beta acids)	57 – 62		

HOP POLYPHENOLS			
Total polyphenols (% w/w)	3.5 – 4.5		
Xanthohumol (% w/w)	0.30 – 0.45		
DMX (% w/w)	0.10 – 0.20		

Vigorous growth, cylindrical to clubbed shape. Bine of red-green color, 12-15 mm thick. Very long laterals up to 2 m). The distance of the first fertile shoots from the ground is short to medium.

AGRONOMICS:

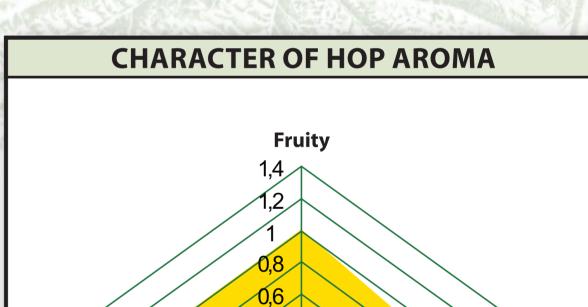
Kazbek is late. Vegetation period is 134-141 days. Hop cutting is recommended in the third decade of March. Shoots growing from rootstock are numerous (30-40 ex.). Phase of bine elongation is quite intensive at the beginning of the vegetation period. Harvest is possible to do in a longer time range. Pickability is good.

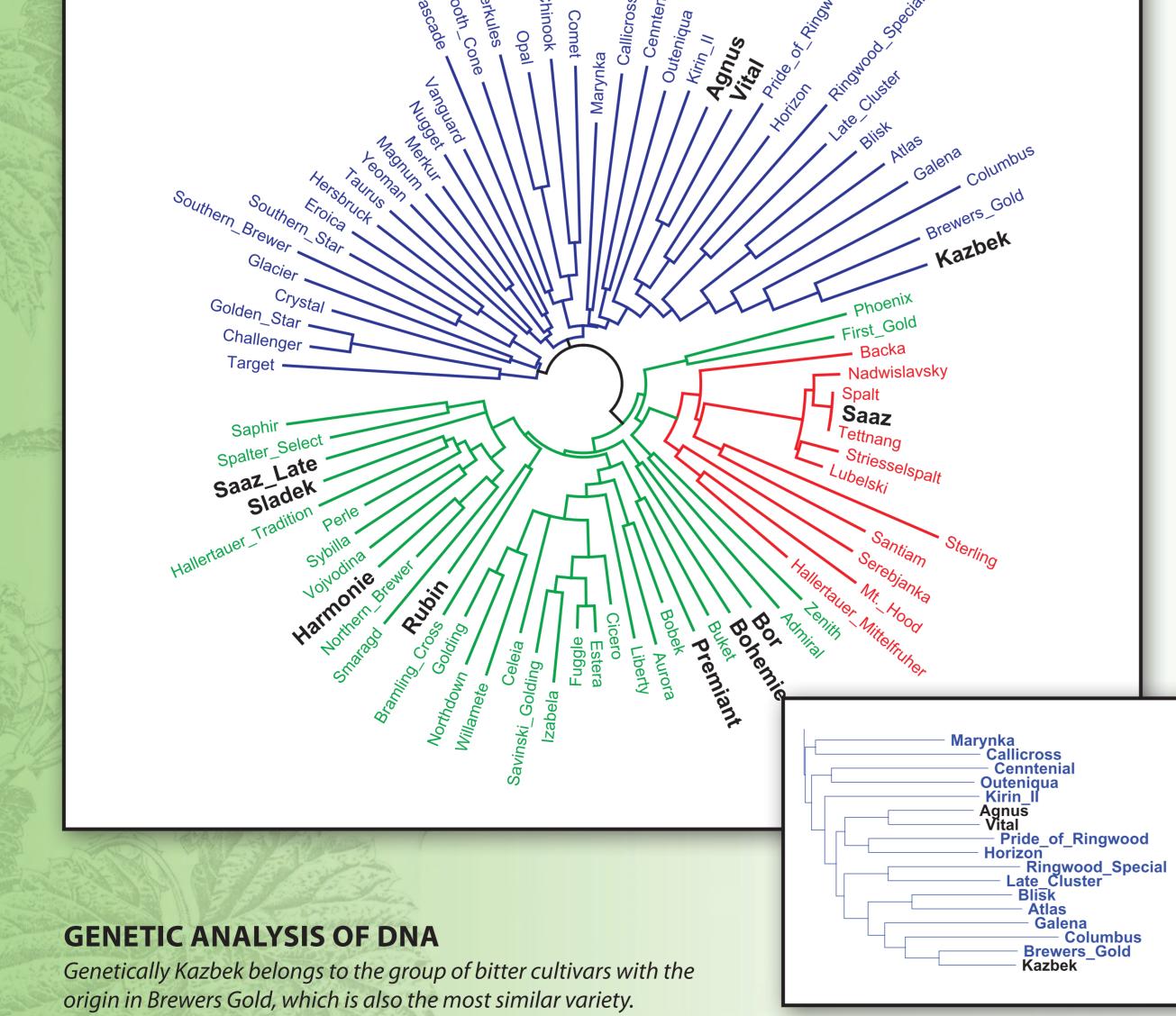
YIELD: 2.1–3.0 t/ha⁻¹

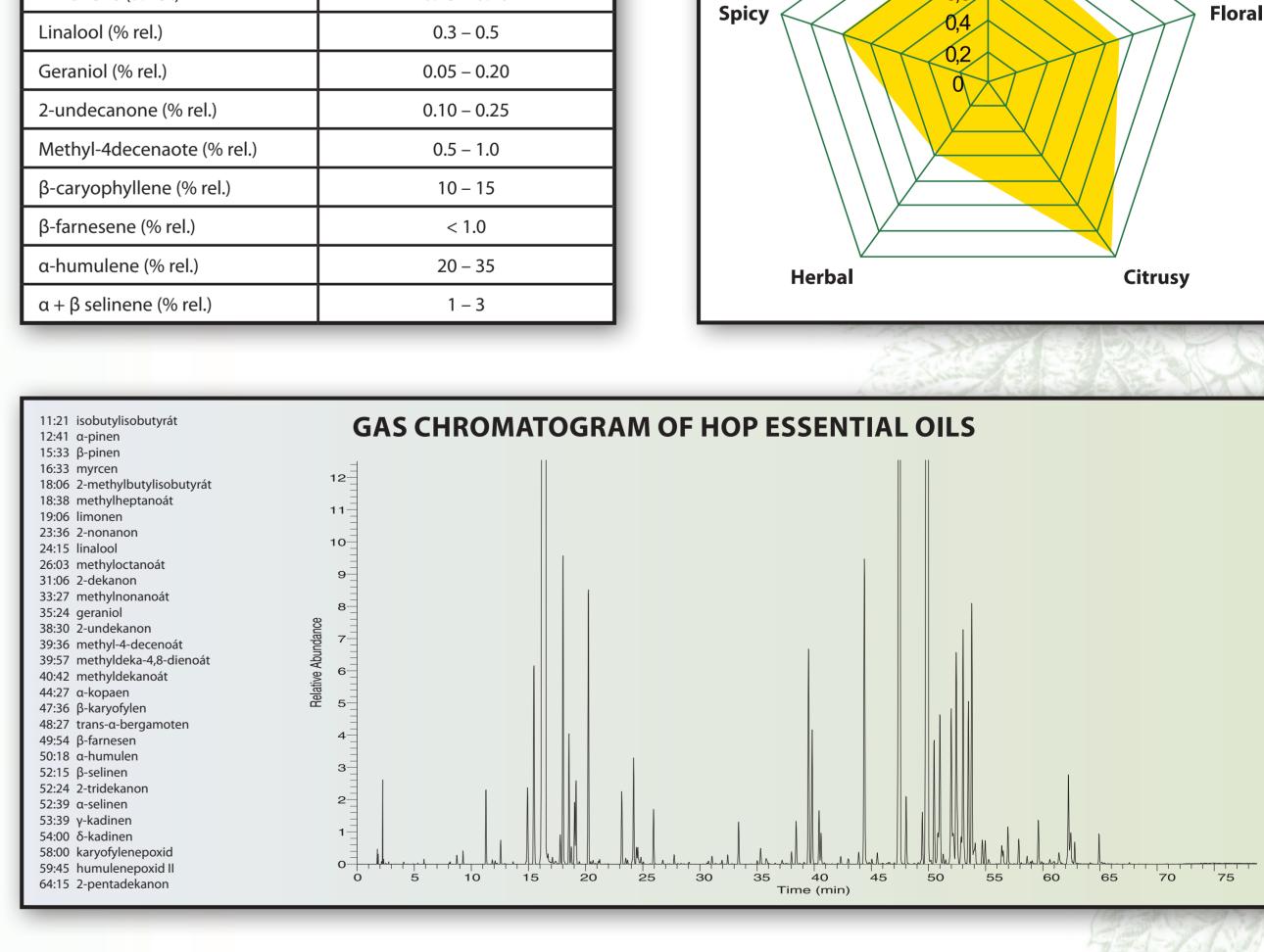
Limonene (% rel.)

ESSENTIAL OILS				
Total oil (mls. of oil per 100 grams)	0.9 – 1.8			
lsobutyliosbutyrate (% rel.)	0.15 – 0.25			
α + β pinene (% rel.)	0.5 – 0.9			
Myrcene (% rel.)	40 – 55			
2-methylbutylisobutyrate (% rel.)	0.60 – 1.25			

0.15 – 0.20







ACKNOWLEDGEMENTS:

Ministry of Agriculture of CR institutional support for the development of research organization RO1486434704.

Hop Research Institute Co., Ltd., Saaz, Czech Republic



