

## Ariana (ANA) – the New Huell Aroma Hop

Successful in Large Scale Field Trials and Brewing Trials

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### Pedigree and Agronomic Features

<b>Pedigree</b>	Herkules x male wild hop
<b>Advantages</b>	vigorous homogenous growth, robust, cylindrical bine, good stature, good formation of side arms, very nice cones
<b>Disadvantages</b>	large leaves
<b>Maturity</b>	late (comparable to Herkules)
<b>Harvest</b>	good pickability and good drying
<b>Climate Tolerance</b>	robust, no early flowering, resilient to stress and drought
<b>Yield Potential</b>	high

### Resistance towards

<b>Verticillium wilt</b>	good
<b>Downy Mildew</b>	good
<b>Powdery Mildew</b>	resistant
<b>Botrytis</b>	medium
<b>Red Spider Mite</b>	good
<b>Hop Aphid</b>	low – medium



### Chemical Compounds

#### Bitter Substances (EBC 7.7):

Alpha Acids (%)	10 (9 - 11)
Beta Acids (%)	5.5 (4.5 - 5.5)
Cohumulone (rel. in % of $\alpha$ -acids)	40 (37 - 42)
Xanthohumol (%)	0.45 (0.4 - 0.5)
<b>Total Oil Content (EBC 7.10):</b> ml/100 g hops	2.0 (1.5 - 2.3)

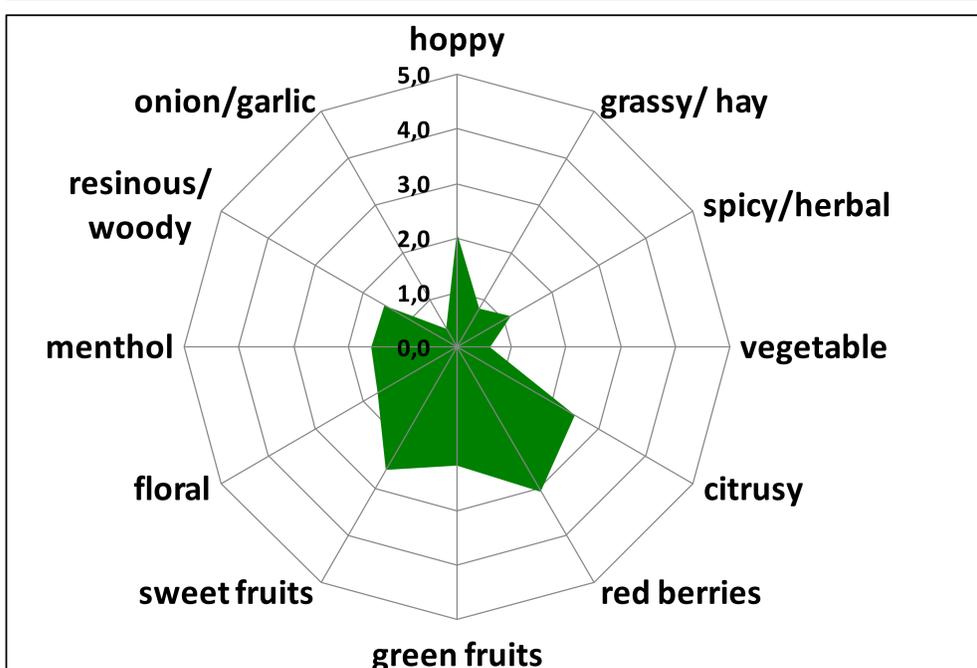


#### Aroma Impression Raw Hops

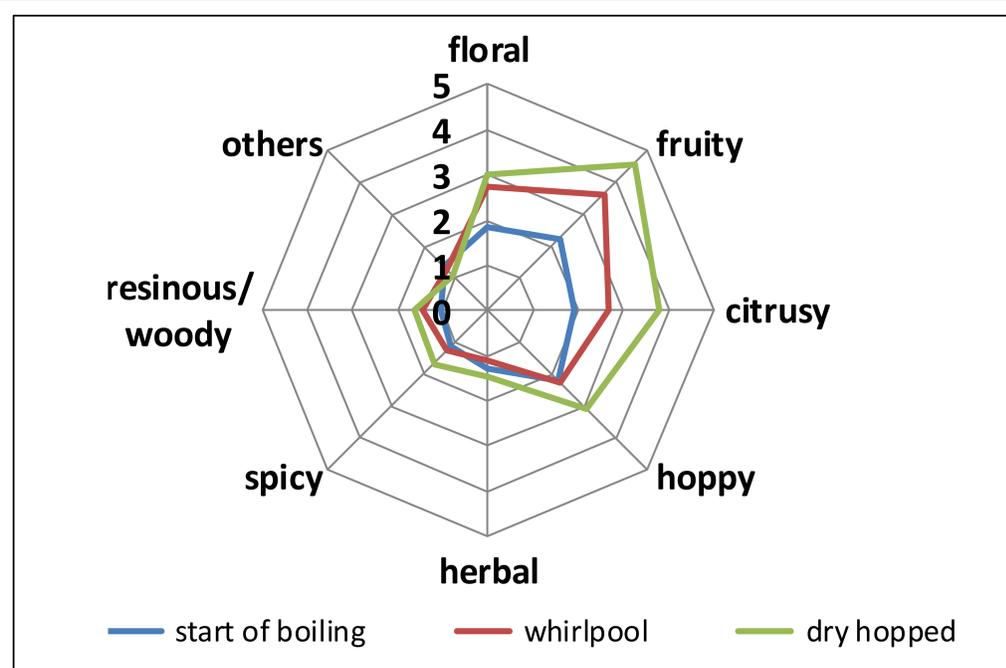
pleasant, hoppy, red berries (blackcurrant), sweet fruits (peach, pear, tropical fruits), citrus, slightly resinous

### Assessment based on Individual and Standardized Trial Brews

Depending on the beer type and dosage Ariana imparts various flavor notes to beer. This hop adds classical hoppy flavor as kettle hop or fruity characteristics of grapefruit, cassis, geranium, gooseberry, citrus and vanilla when used as late hop addition or for dry hopping.



aroma impressions in raw hops  
(mean values)



Aroma and flavor impressions of beers derived from systematic trial brews (mean values independent of beer type)