

Ariana (ANA) – the New Huell Aroma Hop

Successful in Large Scale Field Trials and Brewing Trials

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Pedigree and Agronomic Features

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

Resistance towards

Verticillium wilt	good
Downy Mildew	good
Powdery Mildew	resistant
Botrytis	medium
Red Spider Mite	good
Hop Aphid	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 α -acids)	40 (37 - 42)
Xanthohumol (%)	0.45 (0.4 - 0.5)
Total Oil Content (EBC 7.10): 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.

