Polaris (2000/109/728)
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Hop Breeding
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Hop Analytics

New high-alpha hop cultivar with spicy and fruity aroma including a refreshing minty note.

Origin: diverse Hüll germplasm (D, Jap, USA)

The headspace GC data confirm the sensory evaluation. Polaris has essential oil compounds which contribute to a complex fruity aroma with unique spicy-minty notes clearly differentiating this cultivar from others.

<table>
<thead>
<tr>
<th>EBC 7.7</th>
<th>EBC 9.11</th>
<th>EBC 7.10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alpha-acids$^1$</td>
<td>Beta-acids$^1$</td>
<td>Cohumulone$^2$</td>
</tr>
<tr>
<td>18.0 – 24.0</td>
<td>5.0 – 6.5</td>
<td>22 - 29</td>
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</tbody>
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$^1$in %; $^2$relative in % of alpha-acids; $^3$ml/100 g dried cones

Brewing Trials with Polaris

- single-hopped beers including bottom and top fermenting types using conventional late hopping regime and/or dry-hopping
  - revealed the excellent aroma and bitter quality of Polaris
  - uniquely versatile and distinct aromatic character
  - fruity, minty, slightly citrusy aroma notes