



AZTEC™

Hop Specs

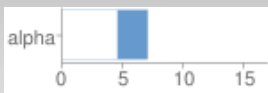


ANALYTICS

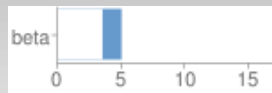
AROMA

LEMON, Pepper, Herbal,
Spice Cilantro, Lime zest,
Lemon Candy, Jalapeno

ALPHA ACIDS:
4.5 - 7%



BETA ACIDS:
3.5 - 5%



BEER STYLES

Mexican Lager - Lager - IPA - IPL -
PILSNER - SESSIONS - SHANDY -
GOSE



SUBSTITUTIONS

TBD



FIELD DATA

GROWTH

Yield Potential: +2000lbs/1000plant acre
Maturity: Mid Season
Growing Region: Northern Midwest United States

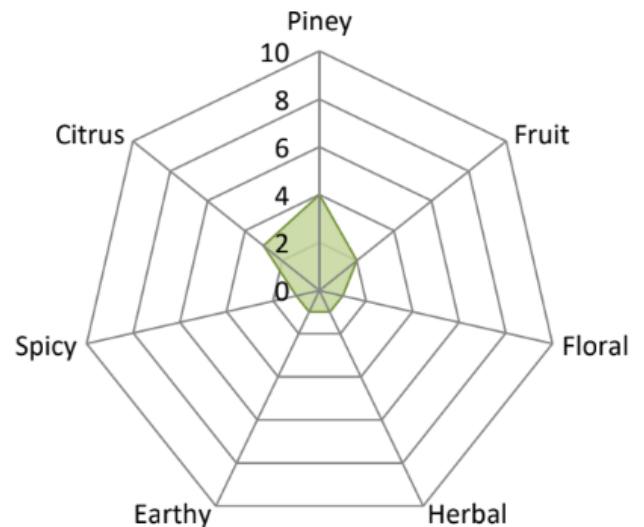
PLANT TRAITS

Growth Description: Excellent vigor, desirable cone
Unusual Traits: Confirmation
Field Aromas: Incredible Growth & Resilience
Lemony, Very Spicy, Slight Dank

Stickiness/Oiliness: HIGH
Grower Notes: *Superior to all Neomexicana
class plants. Preferred aroma
among sisters based on brewer
sensory data



Cohumulone:	40.4%
Colupulone:	67.1%
Myrcene:	51.52%
Linalool:	0.73%
Geraniol:	1.63%
Farnesene:	0.23%
Caryophyllene:	19.18%
Humulene:	3.56%
Total Oil/100g:	1.44mL



DISEASE RESISTANCE

Pest Observation: Mite & Hopper
Downy Resistance: Above Average
Powdery Resistance: Above Average

PICKABILITY

Cone Characteristics: Very Dense, Heavy
Coning vs Bine Size
Burr/Cone Density on Plant: Slightly Above Average
Seasonal Burr Timing: Mid - Late Season