

Aramis

France
Aroma Hop



Aramis follows the most important aroma hop variety in the Alsace region – the traditional Strisselspalt. During its breeding program, Aramis was established to create a new variety with a similar aroma profile and polyphenol properties to Strisselspalt, but with increased and stable bitter potential.

Pedigree	Cross of Strisselspalt and Whitbread Golding
Aroma	Typical with spicy and citrus notes
Alpha Acids*	7.9 - 8.3 %
Beta Acids	3.8 - 4.5 %
Cohumulone	20 - 25 % of alpha acids
Total Oil	1.2 - 1.6 ml/100g
Myrcene	40 % of total oil
Humulene	20 - 25 % of total oil

* Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA