



Smaragd

Germany
Aroma Hop

Smaragd is a fine aroma variety with high bitter value. It has good disease resistance characteristics but some susceptibility to powdery mildew. Smaragd shows high yields and good production characteristics. The variety was developed at the Hop Research Center at Hüll, Germany.

Pedigree	Daughter of Hallertau Gold
Aroma	Floral, spicy, mild fruity
Alpha Acids*	4.0 - 6.0 %
Beta Acids	3.5 - 5.5 %
Cohumulone	13 - 18 % of alpha acids
Total Oil	0.4 - 0.8 ml/100g
Myrcene	20 - 40 % of total oil
Humulene	30 - 50 % of total oil
Caryophyllene	9 - 14 % of total oil
Farnesene	< 1 % of total oil
Storage Stability	Fair

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