



Aramis



Use in brewing:

For use as an aroma hop

Origin/History:

The first variety from the Comptoir Agricole breeding program. Cross between the French variety Strisselspalt and WGV to create increased and stable bitter potential.



Floral, Grassy



France

Alpha Acid	6-8%
Beta Acid	3.8-4.5%
Cohumulone	21-22
Oil Composition	Myrcene: 39-41% Humulene: 21% Farnesene: 2-4%
Total Oil	1.2-1.6ml/100g
Flavour Intensity	5