

Polaris (2000/109/728)

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Hop Breeding

Hop Analytics

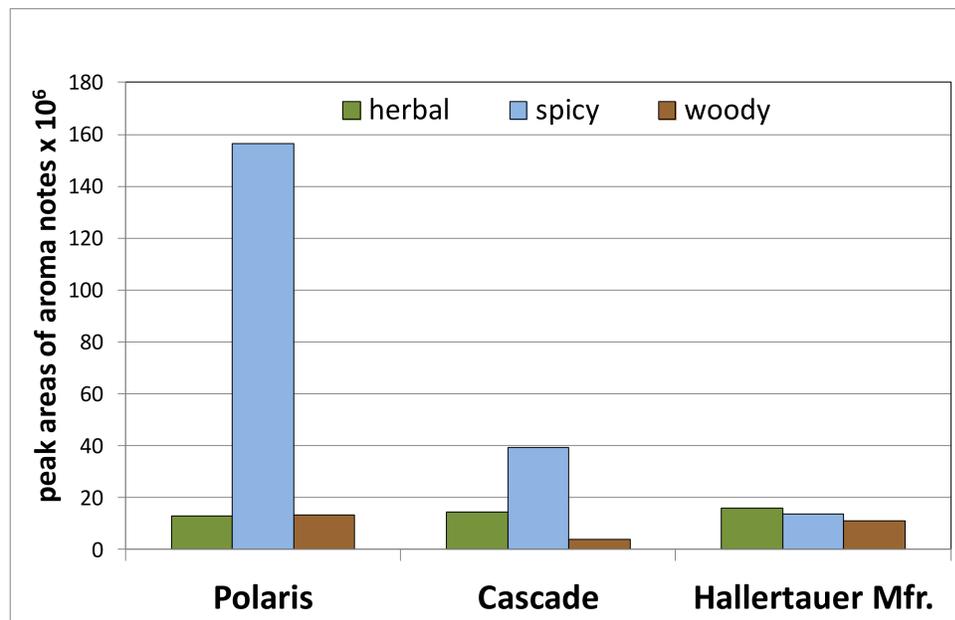
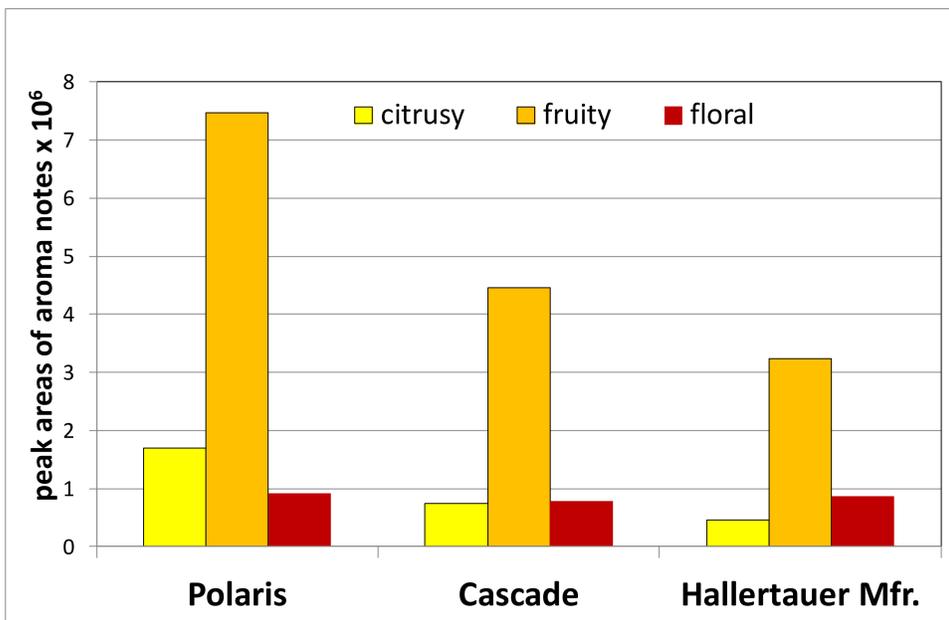


New high-alpha hop cultivar with spicy and fruity aroma including a refreshing minty note.



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.



EBC 7.7				EBC 9.11	EBC 7.10
Alpha-acids ¹	Beta-acids ¹	Cohumulone ²	Xanthohumol ¹	Polyphenols ¹	Total Oil ³
18.0 – 24.0	5.0 – 6.5	22 - 29	0.9 – 1.0	2.6 – 2.7	4.4 – 4.8

¹in %; ²relative in % of alpha-acids; ³ml/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