

APOLLO™

This super high alpha variety was developed through the Hopsteiner Breeding Program and released in 2006. It is resistant to powdery and downy mildew. Apollo™ has very high alpha, good storage stability and low cohumulone. Added late into the brew boil, it imparts citrus and pine notes.



CITRUS

WOODY
AROMATIC

Lime, grapefruit, pine.

Alpha (%)	15.0-19.0
Beta (%)	5.5-8.0
Cohumulone (% of Alpha Acids)	24-28
Total Oil (ml/100g)	0.8-2.5
Myrcene (% of Total Oil)	30-55
Humulene (% of Total Oil)	20-35
Caryophyllene (% of Total Oil)	14-20
Farnesene (% of Total Oil)	< 1
Linalool (% of Total Oil)	0.2-0.4
Total Polyphenols (%)	—