POLARIS

BREWING QUALITY
The high oil content guarantees an intense aroma with nuances of eucalyptus, peppermint, and citrus fruit. Polaris is suited for use in top and bottom fermenting beers. The special fresh and fruity characteristic can be individually adjusted to the existing taste profile of the beer. Polaris brewed beers are very impressive by their quality of bitterness, and the enhanced aroma profile. The special fruitiness of this hop can be worked out by dry-hopping. Typical beer styles that use this hop include lagers, ales, pale ales, IPAs.

ORIGIN / HISTORY
Polaris appeared in the year 2000 and is a cross between 2 Hüller breeding varieties, one of which is a descendent of the variety Opal.

AGRONOMICS
Tolerant to wilt; susceptible to downy mildew, good resistance to powdery mildew.

ACID COMPONENTS
Alpha Acids 19 – 23 % w/w
Beta Acids 4 – 6 % w/w
Cohumulone 22 - 28 % w/w

OIL COMPONENTS
Total Oil 4.1 – 4.4 mls/100 grams
Caryophyllene 8 - 13 % of whole oil
Humulene 20 - 35 % of whole oil
Myrcene 35 - 55 % of whole oil
Farnesene < 1.0 % w/w
Linalool 0.1 – 0.4 % of whole oil

POLYPHENOLS
Xanthohumol 0.7 – 1.0 % w/w