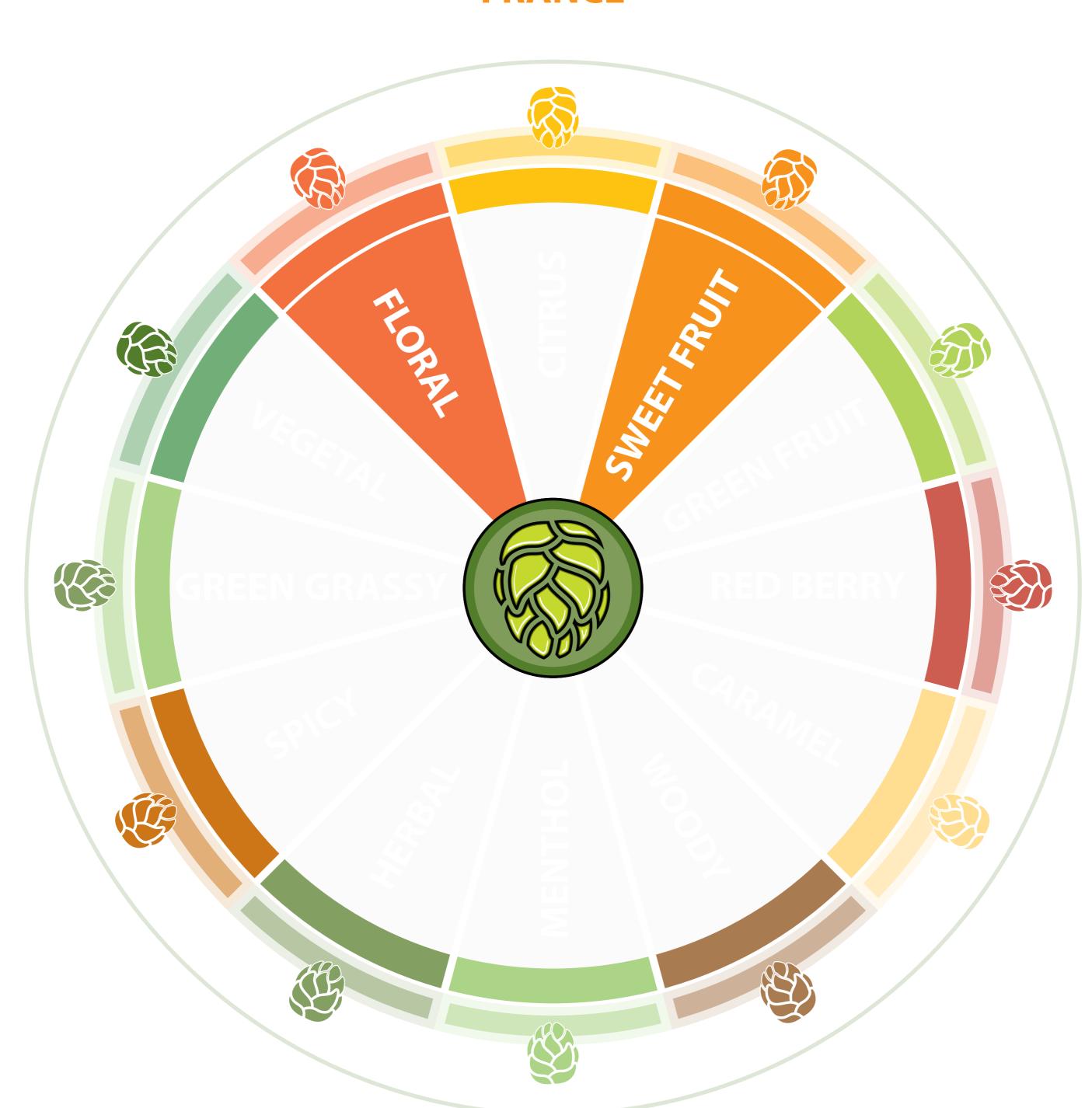
TRISKEL

FRANCE



TRISKEL HAS EXCELLENT AROMA QUALITIES AND MUCH OF THE FLAVOR CHARACTER OF STRISSELSPALT IS REMAINED IF NOT IMPROVED, SUCH AS THE FLORAL AND ESPECIALLY THE FRUITY. HIS FATHER, A SEEDLING OF YEOMAN, HAS REASONABLY INCREASED HIS ALPHA CONTENT AND TRANSMITTED HIS RESISTANCE TO DISEASES. THE OIL CONCENTRATION IS ABOVE AVERAGE OF THE MOST AROMA VARIETIES. THE CITRUS NOTES OFFER GREAT POTENTIAL IN LATE AND DRY HOPPED BEERS.

TECHNICAL DATA
ALPHA (%): 3.0-5.0
BETA (%): 4.0-5.5
COHUMULONE (% OF ALPHA ACIDS): 20-23
TOTAL OIL (ML/100G): 1.2-2.0
MYRCENE (% OF TOTAL OIL): 55-60
HUMULENE (% OF TOTAL OIL): 13-16
CARYOPHYLLENE (% OF TOTAL OIL): 2.5-2.8
FARNESENE (% OF TOTAL OIL): 0-1
LINALOOL (% OF TOTAL OIL): 10-15
TOTAL POLYPHENOLS (%):

