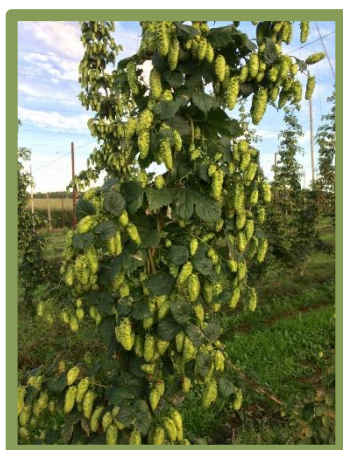




Harlequin™



Harlequin is from the Charles Faram Hop Development Programme

Use in brewing:

Dual purpose hop.

Excels when used in late and dry hopping but also offers smooth bittering characteristics

Substitutions:

Mosaic®

Origin/History:

A daughter of Godiva®, selected for its aroma, disease resistance and yield.

Storage:

Moderate.



Pineapple, peach, passionfruit



UK

Alpha Acid	9.5-12%
Beta Acid	7-9%
Cohumulone	27-31%
Oil Composition	Myrcene: 60%, Humulene: 5%, Farnesene: 10%
Total Oil	1.0-1.6ml/100g
Flavour Intensity	8

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