

LUBLIN

It's hop from "fine aroma" with rich and long tradition. Originating from the Saaz hop, this variety is a Pulawy breed with very fine aroma characteristics. Today Lublin is cultivated in the Polish growing regions Lublin, Poznan and Opole. It is average alpha and hectare yield, however, is better than that of Saaz. Lublin has a good tolerance to diseases and grows on light to medium heavy soils.



Maturity	early
Yield	1000-1300 kgs/ha
Cone structure	medium size, light fluffy cone, closed, golden-green
Aroma	mild, fairly typical for the highest quality aroma hop varieties
HPLC data	
Alpha acids	3,0 - 4,5 % w/w
Beta acids	3,0 - 4,0 % w/w
Cohumulone	20 – 28 % w/w
Hop oils	
Total oil	0,5 – 1,1 % w/w
Myrcene	22-29 %
Humulene	30-40 %
Caryophyllene	6 – 11 %
Farnesene	10 – 14 %

Brewing Character: Very good aroma hop with excellent and long traditions. Comparable with Czech Saaz Lublin is used by top beer producers.
