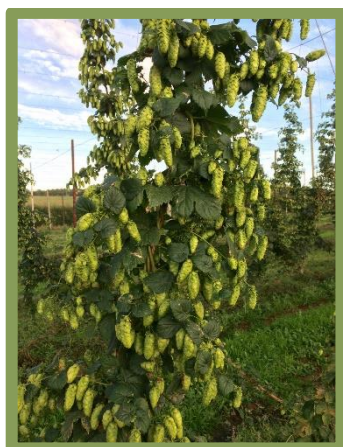




# Harlequin™



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.



Passionfruit, Peach, Pineapple



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

[www.wellhopped.com](http://www.wellhopped.com)