

Polaris

Polaris is a unique high alpha variety bred by the Hop Research Center in Hüll. It is truly distinctive due to its extremely high concentrations of both alpha-acids and hop oil. This variety was approved in 2012 and introduced as a special flavor hop. In terms of its agronomic properties, Polaris is a robust, high-yield variety with good plant health. With a high average alpha-acid content of up to 20%, Polaris is best suited for bittering and thus is frequently added at the beginning of the boil. Polaris aromas are reminiscent of banana, mint and peardrop candy and are described as fresh and fruity. For this reason, many brewers also choose it for late brewhouse additions or for dry hopping.



Mother

94/075/758

Father

97/067/720

Polaris

Analytical Values

Bitter Substances

α -acid [EBC 7.4]	19.9 % w/w
β -acid [EBC 7.7]	6.0 % w/w
β/α [EBC 7.7]	0.3
Co-Humulone [EBC 7.7]	26 % rel.

Aroma Substances

Total Oil [EBC 7.10]	3.20 ml/100 g
Myrcene [GC-FID]	939 mg/100 g
β -Caryophyllene [GC-FID]	227 mg/100 g
Farnesen [GC-FID]	3 mg/100 g
α -Humulene [GC-FID]	564 mg/100 g
Σ Hydrocarbon fraction [GC-FID]	1899 mg/100 g
Linalool [GC-FID]	8 mg/100 g
Geraniol [GC-FID]	13 mg/100 g
Geranyl acetate [GC-FID]	18 mg/100 g
2-methylbutyl 2-methylpropanoate [GC-FID]	73 mg/100 g
Σ Oxygen fraction [GC-FID]	364 mg/100 g
Σ Monoterpene alcohols and esters [GC-FID]	49 mg/100 g
Σ Propanoate [GC-FID]	112 mg/100 g
Σ unsaturated esters [GC-FID]	84 mg/100 g
Σ Esters [GC-FID]	267 mg/100 g
Σ Sesquiterpene alcohols [GC-FID]	21 mg/100 g
Σ Ketone [GC-FID]	38 mg/100 g
Σ Hydrocarbon fraction + Oxygen fraction [GC-FID]	2263 mg/100 g

Polyphenols

Polyphenols [EBC 7.14]	4.0 % w/w
Σ Low-molecular polyphenols [EBC 7.7]	4182 mg/l
Xanthohumol [EBC 7.7]	0.79 % w/w

Polaris



Usage in Brewing

Often Used

	rarely	medium	frequently
Boil – Beginning			<div></div>
Boil – Midpoint	<div></div>		
Boil – End & Whirlpool	<div></div>		
Dry Hopping			<div></div>

Recommended Beer Styles

	rarely	medium	frequently
Lager			<div></div>
Ale			<div></div>
Heavily dry-hopped beers			<div></div>
Dark Beer		<div></div>	
Wheat Beer		<div></div>	
Belgian Origin Styles		<div></div>	

Agronomic Aspects

	low		medium	high	
Climate Tolerance			<div></div>		
	low	medium	good	very good	
Plant Health			<div></div>		
	early	medium early	medium	medium late	late
Maturity				<div></div>	
	low		medium	high	
Storage Stability				<div></div>	