HOPSTEINER BREEDING PROGRAM
CUTTING-EDGE TECHNOLOGY FOR YIELD, RESILIENCE, AND BREWING QUALITY

Modern hop varieties are facing increasing demands. Hop growers need resilient varieties that deliver stable yields and high quality even under challenging climatic conditions. Brewers, in turn, expect reliable raw materials with consistent composition, well-defined aroma profiles, and excellent processing characteristics.

Hopsteiner meets these requirements through a technologically advanced breeding program. Traditional crossbreeding is combined with modern genomic research, molecular analytics, bioinformatics, and precise evaluations in both the field and the brewhouse. This integrated approach makes it possible to better understand key traits, select suitable breeding partners more effectively, and identify promising plants at an earlier stage.

A recent publication in *Nature Communications* demonstrates how modern genomic research can support hop breeding. Together with international partners, Hopsteiner conducted a detailed analysis of the genome of the Hopsteiner variety Apollo. The study revealed how European and North American hop lineages have contributed important characteristics to modern hop varieties. These insights will help guide the targeted development of new hop varieties in the future.

Ultimately, however, performance under practical conditions remains the decisive factor. New breeding lines are evaluated over multiple years for disease resistance, tolerance to drought and heat, yield stability, and the quality and consistency of their bittering compounds and aroma characteristics. Extensive brewing trials additionally assess brewing performance, flavor contribution, and suitability for different beer styles.

The new aroma variety Nobella serves as an excellent example of how modern research and rigorous evaluation can produce high-performing hop varieties. It combines a highly refined, traditional aroma profile with strong yield stability, excellent adaptability to changing climatic conditions, and resource-efficient cultivation. In this way, new varieties are developed that provide greater security for hop growers and reliable quality for brewers.

OUR HOP VARIETIES AND YEARS OF MARKET INTRODUCTION

2006

APOLLO™
Lime, grapefruit, pine
α-acids: 15.0 - 19.0
Total oils: 0.8 - 2.5

BRAVO™
Orange, candied lime
α-acids: 14.0 - 17.0
Total oils: 1.6 - 2.4

SUPER GALENA™
Grassy, spicy, grapefruit
α-acids: 5.5 - 7.0
Total oils: 0.5 - 1.1

2011

DELTA™
Earthy, ginger, citrus
α-acids: 5.5 - 7.0
Total oils: 0.5 - 1.1

2012

CALYPSO™
Tropical fruit, pear, apple, melon
α-acids: 12.0 - 14.0
Total oils: 1.6 - 2.5

2014

LEMONDROP™
Lemon, tangerine, green tea, melon
α-acids : 5.0 - 7.0
Total oils: 1.5 - 2.0

2015

EUREKA!™
Black currant, dark fruits, strong herbal notes, pine
α-acids: 17.0 - 20.0
Total oils: 2.5 - 4.4

2016

SULTANA™
Pineapple, pine, bright citrus
α-acids: 13.0 - 15.0
Total oils: 2.5 - 4.0

2019

AKOYA™
Tea, green fruit, spicy, pepper
α-acids: 9.0 - 10.0
Total oils: 1.5 - 2.0

SOLERO™
Tropical, mango, passion fruit
α-acids: 9.0 - 10.0
Total oils: 1.5 - 2.0

2019

LOTUS™
Orange, vanilla, berry, tropical fruit
α-acids: 13.0 - 17.0
Total oils: 2.0 - 2.5

2020

CONTESSA™
Light pear, green tea, light floral notes
α-acids: 3.0 - 5.0
Total oils: 0.8 - 1.9

ALTUS™
Spicy, resinous, tangerine
α-acids: 15.5 - 19.0
Total oils: 3.0 - 4.5

2022

HELIOS™
Tea, pepper
α-acids: 18.0 - 21.0
Total oils: 1.5 - 2.0

2023

ALORA™
Peach, apricot, yuzu fruit, sweet melon
α-acids: 7.0 - 10.0
Total oils: 0.8 - 1.3

2024

EREBUS™
Blueberry, citrus, candied fruit, floral
α--acids: 8.0 - 11.0
Total oils: 2.3 - 2.8

2025

NOBELLA
Herbal, tea, light citrus
α-acids: 7.0 - 9.0
Total oils: 1.0 - 1.5

α-acids in %
Total oils in ml/100 g