

Omega

Omega, despite its pleasant European aroma, decent alpha, storage stability and wilt resistance, exhibited a yield far too low to gain any major foothold commercially.

Omega was Dr. R. A. Neve's swansong before leaving his post in 1984 as head of the Hop Section at the esteemed English horticultural institution, Wye College.

Also Known As

Group

Origin

United Kingdom

Primary Use

Aroma

Height

Tall

Supply Restrictions

None

Key Flavours

Beer Styles Guide

Lager, Ale & Stout.

Growing Information

Season Maturity	-
Ease of Harvest	-
Yield	1040 kg/hectare
Wilt Resistance	-
Powdery Mildew Resistance	-
Downy Mildew Resistance	Moderately Resistant
Hop Mosaic Resistance	-

Virus Information

Arabis Mosaic Virus	-
Prunus necrotic ringspot virus	-
Hop Stunt Viroid	-
Hop Mosaic Virus	-
Hop Latent Viroid	-

Brewing Values

Alpha Acid	9 - 10%
Beta Acid	3 - 4%
Alpha – Beta Ratio	3:1
Hop Storage Index	22% (Excellent)
Co-Humulone	29%
Total Oils	1.7 mL/100g
Myrcene	52 - 54%
Humulene	16 - 18%
Caryophyllene	4 - 6%
Farnesene	0 - 1%

Health Grade

Health
Status