

# Prima Donna

Bred at Wye College in 1995 originally introduced to the commercial market as First Gold, Prima Donna is the produce of cross-pollination of WGV with a dwarf male. Prima Donna has many of Goldings flavour characteristics but with a higher Alpha acid at 7 to 9%, it crops with many medium sized cones. The hop gives a rich citrus character with flavours described as orange peel and dried apricot producing a well-balanced bitterness and fruity, slightly spicy note in ales. Prima Donna has excellent aroma qualities and much of the flavour characteristics of WGV, it has proven success in stronger flavoured summer beers and IPAs. The variety is very suitable as a general kettle hop and for late and dry hopping in all types of beer.

## Also Known As

## Group

## Origin

United Kingdom

## Primary Use

Dual Purpose

## Height

Dwarf

## Supply Restrictions

None

## Key Flavours



Prima Donna hops have aroma descriptors that include tangerine, orange marmalade, apricot, magnolia, red berries, herbal, orange and herbal.

## Beer Styles Guide

English Ale, Porter, Fruit Beer, Saison & Blonde Ale

## Growing Information

Season Maturity	Mid
Ease of Harvest	Difficult
Yield	1100 - 1700 kg/hectare
Wilt Resistance	Tolerant
Powdery Mildew Resistance	Resistant
Downy Mildew Resistance	Susceptible
Hop Mosaic Resistance	Tolerant

## Virus Information

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

## Brewing Values

Alpha Acid	5.6 - 10%
Beta Acid	2.3 - 4.1%
Alpha - Beta Ratio	3:1
Hop Storage Index	-
Co-Humulone	29 - 35%
Total Oils	0.7 - 1.5 mL/100g
Myrcene	24 - 28%
Humulene	20 - 24%
Caryophyllene	6 - 7%
Farnesene	2 - 4%

## Health Grade

