

Hop resins	Total resins	22-26 % w/w
Alpha-bitter acids	4-8 % w/w	
Beta-bitter acids	4-8 % w/w	
Alpha/Beta ratio	0,80-1,20	
Cohumulone	19-22 % rel.	
Colupulone	36-40 % rel.	
Essential oils	Weight of essential oils	1,0-2,0 % w/w
Myrcene	30-40 % rel.	
Linalool	0,9-1,4 % rel.	
2-undecanone	1,0-2,0 % rel.	
Methyl-4-decenoic acid	1,0-1,8 % rel.	
Beta-caryophyllene	6-11 % rel.	
Alpha-humulene	10-20 % rel.	
Beta-farnesene	<0,2 % rel.	
Selinenes	10-19 % rel.	
Hop polyphenols	Total polyphenols	2,7-3,5 % w/w
Xanthohumol	0,4-0,7 % w/w	

Harmonie - is characteristic by a high share of beta fraction but oppose to Sládek it has higher content of alpha bitter acids. The variety was registered in 2004 and therefore the acreage is currently very limited. The first brewing trials and testing in Czech breweries showed at very good quality especially for intensity and quality of beer aroma.

Aroma variety, red bine

Pedigree: cross between Czech Bitter female (Saaz 50 %) and selected Czech aroma male

Yield 2,5 t/ha.

You can find more information in the [Atlas of Czech hop varieties](#)