

Hop resins	Total resins	22-27 % w/w
Alpha-bitter acids	10-14 % w/w	
Beta-bitter acids	4-6 % w/w	
Alpha/Beta ratio	2,4-3,4	
Cohumulone	25-33 % rel.	
Colupulone	45-52 % rel.	
Essential oils	Weight of essential oils	1,0-2,0 % w/w
Myrcene	35-45 % rel.	
Linalool	0,4-0,7 % rel.	
2-undecanone	0,4-0,8 % rel.	
Methyl-4-decenoic acid	0,9-1,6 % rel.	
Beta-caryophyllene	7-10 % rel.	
Alpha-humulene	13-20 % rel.	
Beta-farnesene	<0,5 % rel.	
Selinenes	10-16 % rel.	
Hop polyphenols	Total polyphenols	2,5-3,0 % w/w
Xanthohumol	0,45-0,75 % w/w	

Rubin is a bitter variety but it is genetically similar to old middle European aroma hops. The Saaz variety evidently influenced its genome. It has fine bitterness with longer dying away in comparison to Saaz.

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