



HOPGUIDE

2022



BROUWLAND



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HOPFACTS

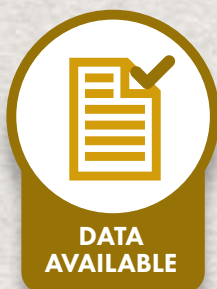
Dear hop lover,

In this brochure, we gathered all information about the different hop varieties in our range. Please consult our website for the current availability of the hops as well as our range of organic hops.

The values for the alpha-acid content in this guide are only recommended values. The exact alpha-acid content is stated on every package.

Happy (s)hopping!

With Brouwland hops, freshness and quality are guaranteed thanks to:





Amarillo

A fairly new American variety. Can be used as a bitter hop or an aroma hop. With a very strong aroma and a citrusy, flowery touch. Mainly used in ales and IPA's. Ideal for dry hopping.

Origin

USA

Hop type

Dual purpose

Alpha acid %

8 - 11

Beta acid %

6 - 7

Cohumulone %

21 - 24

Total oils ml/100g

1,5 - 1,9

Myrcene %

68 - 70

Humulene %

9 - 11

Caryophyllene %

2 - 4

Farnesene %

2 - 4

Beer types

American PA

Flavour and scent

Floral, Citrus, Tropical fruit

Alternative hop

Cascade, Centennial, Athanum, Chinook, Summer



Aramis

Crossbreed of Strisselspalt and Whitbread Golding. Due to the distribution of its aroma and alpha characteristics, this hop is suitable in every phase of the brewing process.

Origin

FR

Hop type

Aroma

Alpha acid %

7,9 - 8,3

Beta acid %

3,8 - 4,5

Cohumulone %

42

Total oils ml/100g

1,2 - 1,6

Myrcene %

40

Humulene %

21

Caryophyllene %

7,40

Farnesene %

2 - 4

Beer types

American PA, Pale Ale, Pils, Saison, Wheat beer

Flavour and scent

Citrus, Spiced

Alternative hop

Willamette, Challenger, Ahtanum



Ariana

German dual-purpose hop with a pleasant, fruity aroma profile.

Origin

DE

Hop type

Dual purpose

Alpha acid %

10 - 13

Beta acid %

4,5 - 6

Cohumulone %

40 - 42

Total oils ml/100g

2,1 - 2,4

Myrcene %

Humulene %

Caryophyllene %

Farnesene %

Beer types

American PA, Pils, Saison, Wheat beer

Flavour and scent

Citrus, Stone fruit, Tropical fruit

Alternative hop

Mandarina Bavaria, Hallertau Blanc



Aurora

Very similar to Styrian Goldings. Superlative in every respect; more flavour, more bitter qualities. Therefore this hop is also called Super Styrian.

Origin

SVN

Hop type

Dual purpose

Alpha acid %

7 - 12

Beta acid %

2,7 - 5

Cohumulone %

22 - 26

Total oils ml/100g

0,5 - 1,8

Myrcene %

51

Humulene %

17 - 25

Caryophyllene %

5 - 9

Farnesene %

5 - 10

Beer types

Blond, Pale Ale, Quadrupel, Tripel

Flavour and scent

Floral, Grassy

Alternative hop

Styrian Goldings



Azacca

NEW

Azacca® is one of a new brood of dwarf bittering hops, bred by the American Dwarf Hop Association and named after the Haitian god of agriculture. Descended directly from the Japanese Toyomidori, its greater parentage also includes Summit™ and Northern Brewer. Even with its high alpha acid content.

Origin

USA

Hop type

Dual purpose

Alpha acid %

14 - 16

Beta acid %

4 - 5,5

Cohumulone %

38 - 45

Total oils ml/100g

1,6 - 2,5

Myrcene %

46 - 55

Humulene %

14 - 18

Caryophyllene %

8 - 12

Farnesene %

0,1 - 1

Beer types

American PA, Pale Ale

Flavour and scent

Citrus, Pine, Spicy, Tropical fruit

Alternative hop

Citra, Galaxy, Mosaic



Barbe Rouge

French aroma hop with a fruity aroma. Related to Strisselspalt. Adds hints of strawberry sorbet when used as a dry hop.

Origin

FR

Hop type

Aroma

Alpha acid %

3,8 - 6

Beta acid %

3 - 3,8

Cohumulone %

42,1 - 42,2

Total oils ml/100g

1,1 - 1,6

Myrcene %

35 - 52

Humulene %

15 - 25

Caryophyllene %

2,5 - 2,8

Farnesene %

Beer types

Altbier, Pils, Porter

Flavour and scent

Citrus, Fruity

Alternative hop



Bramling Cross

British hop, primarily used as a bittering hop in wood-aged beers.

Origin

UK

Hop type

Dual purpose

Alpha acid %

5 - 7

Beta acid %

2,3 - 3,2

Cohumulone %

33 - 35

Total oils ml/100g

0,7 - 1,2

Myrcene %

35 - 40

Humulene %

28 - 33

Caryophyllene %

14 - 18

Farnesene %

<1

Beer types

Blond, Porter, Stout, Tripel

Flavour and scent

Spiced

Alternative hop

Withbread Golding



Brewers Gold

Universal bitter hop. Gives a well balanced bitterness and is ideal in combination with a late aroma hop addition in lagers. Adds a fruity spicy character to ales.

Origin

FR

Hop type

Bitter

Alpha acid %

8,1 - 13,1

Beta acid %

3,7 - 6,8

Cohumulone %

41

Total oils ml/100g

1,8

Myrcene %

40

Humulene %

35

Caryophyllene %

35

Farnesene %

<1

Beer types

Blond, Pale Ale, Porter, Quadrupel,
Scotch Ale, Stout, Tripel

Flavour and scent

Fruity, Spiced, Spicy

Alternative hop

Cascade, Bullion, Nothern Brewer,
Northdown



Calista

German aroma hop. Low alpha levels coupled with the aroma of tropical fruit and apricots.

Origin

DE

Hop type

Aroma

Alpha acid %

3,0 - 3,9

Beta acid %

5 - 10

Cohumulone %

15 - 21

Total oils ml/100g

1,4 - 2,1

Myrcene %

Humulene %

Caryophyllene %

Farnesene %

Beer types

American PA, Pale Ale

Flavour and scent

Citrus, Stone fruit, Tropical fruit

Alternative hop



Calypso

Calypso is an American dual-purpose hop with a very fruity profile, extremely suitable for dry hopping.

Origin

USA

Hop type

Dual purpose

Alpha acid %

12 - 14

Beta acid %

5 - 6

Cohumulone %

40 - 42

Total oils ml/100g

1,6 - 2,5

Myrcene %

30 - 45

Humulene %

20 - 35

Caryophyllene %

9 - 15

Farnesene %

<1

Beer types

Blond, Brown, Quadrupel, Scotch Ale, Stout

Flavour and scent

Fruity, Tropical fruit

Alternative hop

Galena, Cascade, Huell Melon



Cascade

America's most popular aroma hop. This variety is often used in strongly hopped ales and has a specific flowery citrus to grapefruit character. Cross-breed of Fuggles and the Russian hop variety Serebrianka.

Origin

USA

Hop type

Aroma

Alpha acid %

4,5 - 8,9

Beta acid %

3,6 - 7,5

Cohumulone %

33 - 40

Total oils ml/100g

0,8 - 1,5

Myrcene %

45 - 60

Humulene %

8 - 16

Caryophyllene %

4 - 6

Farnesene %

4 - 8

Beer types

Fruit beer, American PA

Flavour and scent

Floral, Citrus

Alternative hop

Centennial, Amarillo, Athanum



Cashmere

NEW

Cashmere is developed by Washington State University and was released in 2013. It is the result of a marriage between Northern Brewer and Cascade, it features higher alpha acids than the latter does. Cashmere is a good dual-purpose hop, as it showcases flavours of lemon, lime and melon, while exhibiting a smooth bitterness. It is mildly aromatic with a subtle herbal bouquet.

Origin

USA

Hop type

Dual purpose

Alpha acid %

7,7 - 9,1

Beta acid %

3,3 - 7,1

Cohumulone %

22 - 24

Total oils ml/100g

1,2 - 1,4

Myrcene %

39 - 42

Humulene %

26 - 29

Caryophyllene %

12

Farnesene %

0,9 - 1

Beer types

Saison

Flavour and scent

Citrus, Spiced

Alternative hop

Cascade



Centennial

American variety that was brought to the market in 1990. It's a crossing between Brewers Gold, Fuggles, East Kent Golding and other hop types. This aroma hop also has potential bitter characteristics. It is a hop type with a fine citrusy and flowery touch. Very suitable for ales, but are also used in wheat beers.

Origin

USA

Hop type

Dual purpose

Alpha acid %

9,5 - 11,5

Beta acid %

4 - 5,5

Cohumulone %

38 - 45

Total oils ml/100g

1,6 - 2,5

Myrcene %

46 - 55

Humulene %

14 - 18

Caryophyllene %

8 - 12

Farnesene %

<1

Beer types

American PA

Flavour and scent

Floral, Citrus

Alternative hop

Chinook, Galena, Nugget, Zeus, Columbus



Challenger

Due to its considerable amounts of alpha acid, it is most suitable as bittering hop. As main hop addition, it ensures a fresh, full-bodied rounded bitterness, and is a good base for a later hop addition. As late hop addition, it will add a pleasant fruity bitterness to the beer.

Origin

BE

Hop type

Dual purpose

Alpha acid %

6,5 - 9

Beta acid %

3,2 - 4,5

Cohumulone %

20 - 25

Total oils ml/100g

1,0 - 1,7

Myrcene %

30 - 42

Humulene %

25 - 32

Caryophyllene %

8 - 10

Farnesene %

1 - 3

Beer types

Blond, Bock, Brown, Pale Ale, Porter, Quadrupel, Scotch Ale, Stout, Tripel

Flavour and scent

Floral, Pine, Fruity, Spicy

Alternative hop

Hallertau Perle



Chinook

American cross between Petham Golding and a USDA-selected male. Slightly spicy and very piney. Can be used as bittering hop in all beers and specifically in pale ale, IPA, stout, porter, lagers.

Origin

USA

Hop type

Bitter

Alpha acid %

12 - 14

Beta acid %

3 - 4

Cohumulone %

29 - 34

Total oils ml/100g

1,5 - 2,7

Myrcene %

35 - 40

Humulene %

18 - 25

Caryophyllene %

9 - 11

Farnesene %

0 - 1

Beer types

American PA

Flavour and scent

Citrus, Pine, Spicy

Alternative hop

Galena, Eroica, Nugget, Bullion



Citra

New American variant. Cross between Hallertau Mittelfrüh, U.S. Tettnanger, East Kent Goldings, Bavarian, Brewers Gold and other unknown hops. Has a strong citrus aroma and flavour. Again a new variant that is becoming popular as dual purpose hop. Duvel Tripel Hop 2012.

Origin

USA

Hop type

Dual purpose

Alpha acid %

10 - 15

Beta acid %

3 - 4,5

Cohumulone %

20 - 35

Total oils ml/100g

1,5 - 3

Myrcene %

60 - 70

Humulene %

7 - 12

Caryophyllene %

5 - 8

Farnesene %

<1

Beer types

American PA

Flavour and scent

Citrus, Fruity, Stone fruit, Tropical fruit

Alternative hop

Simcoe, Cascade, Centennial



Citra Cryo Yakima

NEW

Developed by Hop Breeding Company, Citra HBC 394 features high alpha acid and total oil. Cryo Hops® utilizes the most innovative technology in cryogenic processing where whole-leaf hops are separated into concentrated lupulin and bract at extremely low temperatures to preserve the essential oils and resins. The result is an enticing LupuLN2® hop pellet that doubles the hop potency by 40-50% of traditional hop pellets for the same weight.

Origin

USA

Hop type

Dual purpose

Alpha acid %

21 - 28

Beta acid %

2 - 9

Cohumulone %

Total oils ml/100g

2 - 6

Myrcene %

60 - 75

Humulene %

5 - 12

Caryophyllene %

3 - 8

Farnesene %

0,1 - 1

Beer types

American PA

Flavour and scent

Citrus, Fruity, Stone fruit, Tropical fruit

Alternative hop

Simcoe, Cascade, Centennial



Columbus

A high yielding, high alpha acid American bittering hop. Also known by the trade name Tomahawk. One of the "Three Cs" along with Cascade and Centennial; is similar in taste and aroma: citrusy and slightly woody.

Origin

USA

Hop type

Bitter

Alpha acid %

14 - 18

Beta acid %

4,5 - 6

Cohumulone %

28 - 35

Total oils ml/100g

1,5 - 4,5

Myrcene %

25 - 55

Humulene %

9 - 25

Caryophyllene %

6 - 12

Farnesene %

<1

Beer types

American PA

Flavour and scent

Citrus, Resiny, Spiced

Alternative hop

Zeus, Galena, Chinook, Nugget, Centennial, Millenium



Crystal

An American triploid variety developed in 1993 from Hallertau, Cascade, Brewers Gold and Early Green. It is spicier than Hallertau, with notes of cinnamon, black pepper and nutmeg.

Origin

USA

Hop type

Aroma

Alpha acid %

2,8 - 4,4

Beta acid %

5,8 - 7

Cohumulone %

21 - 26

Total oils ml/100g

0,82

Myrcene %

47

Humulene %

26

Caryophyllene %

7

Farnesene %

<1

Beer types

Pils

Flavour and scent

Floral, Spiced, Spicy

Alternative hop

Liberty, Mount Hood, Hallertau, Ultra



CTZ

The American Columbus, Tomahawk and Zeus hop varieties are very closely related and deliver similar results in the final beer. Because of this, they are now commonly known as CTZ. These varieties of hops are mutually interchangeable.

Origin

USA

Hop type

Dual purpose

Alpha acid %

14 - 18

Beta acid %

4,5 - 6

Cohumulone %

28 - 35

Total oils ml/100g

1,5 - 4,5

Myrcene %

25 - 55

Humulene %

9 - 25

Caryophyllene %

6 - 12

Farnesene %

<1

Beer types

American PA

Flavour and scent

Citrus, Resiny, Spiced

Alternative hop

Columbus, Tomahawk, Zeus



Ekuanot

American hop with outstanding aroma properties and high levels of aromatic oils. Fruity aroma of melons, berries, orange zest, lemons,....

Origin

USA

Hop type

Dual purpose

Alpha acid %

13 - 15,5

Beta acid %

4 - 5

Cohumulone %

31 - 36

Total oils ml/100g

2,5 - 4

Myrcene %

30 - 45

Humulene %

12 - 20

Caryophyllene %

8 - 12

Farnesene %

<1

Beer types

Blond, American PA, Pils

Flavour and scent

Floral, Pine, Fruity, Spiced, Stone fruit, Tropical fruit

Alternative hop

Huell Melon, El Dorado



El Dorado

New American dual purpose variety. A high alpha acid hop with considerable fruity notes; mainly tropical fruity aromas, besides pear and watermelon. El Dorado is definitely not a standard American citrus hop.

Origin

USA

Hop type

Dual purpose

Alpha acid %

13 - 17

Beta acid %

7 - 8

Cohumulone %

28 - 33

Total oils ml/100g

2,5 - 3,3

Myrcene %

55 - 60

Humulene %

10 - 15

Caryophyllene %

6 - 8

Farnesene %

<1

Beer types

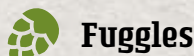
Blond, American PA, Pale Ale

Flavour and scent

Fruity, Stone fruit, Tropical fruit

Alternative hop

Galena, Ekuanot



Fuggles

English aroma hop with a mild and spicy character, often used in ales and stouts. Very suitable for dry-hopped IPA and Bitter. This robust hop contributes all the essential characteristics of flavour, aroma and balanced bitterness to ales. Comparable to the Slovenian Styrian Goldings.

Origin

UK

Hop type

Aroma

Alpha acid %

4 - 5,5

Beta acid %

2,1 - 2,8

Cohumulone %

27 - 33

Total oils ml/100g

0,44 - 0,83

Myrcene %

43,4

Humulene %

27

Caryophyllene %

9,1

Farnesene %

4,3

Beer types

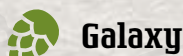
American PA, Pale Ale, Porter, Stout

Flavour and scent

Floral, Grassy

Alternative hop

Willamette, Styrian Golding, Tettnanger, Newport, Wakatu



Galaxy

NEW

Descended from the German variety Perle, Galaxy® is a unique Australian breed of hops that has the distinction of sporting the highest percentage of essential oils in the industry. Galaxy® enjoyed her first commercial production in 2009 and quickly became very popular over the world. It has an amazing citrus, peach and passion fruit aroma, especially when used as a late addition. The flavour is often quite intense upon production but mellows as it matures.

Origin

NZ

Hop type

Dual purpose

Alpha acid %

11 - 16

Beta acid %

5 - 6,9

Cohumulone %

32 - 42

Total oils ml/100g

3,5

Myrcene %

33 - 67

Humulene %

1 - 2

Caryophyllene %

7 - 9

Farnesene %

2 - 4

Beer types

Fruit beer, American PA, Pale Ale

Flavour and scent

Citrus, Fruity

Alternative hop

Citra, Amarilla, Centennial



Galena

American bittering hop developed from Brewers Gold by open pollination in the state of Idaho. Is often used in lighter ales, also suitable for lagers.

Origin

USA

Hop type

Bitter

Alpha acid %

12

Beta acid %

7,50

Cohumulone %

39

Total oils ml/100g

0,9 - 1,3

Myrcene %

55 - 60

Humulene %

10 - 15

Caryophyllene %

3 - 6

Farnesene %

<1

Beer types

American PA

Flavour and scent

Citrus, Fruity, Spicy

Alternative hop

Nugget, Columbus, Zeus



Goldings

This hop has a very fine aroma and is appropriately called the king of the English hops. There is simply no better hop for an original IPA or a traditional English Bitter. Often used for late hopping, but also suitable as bittering hop due to the higher alpha-acid content. There are many varieties of Goldings with the best flavour historically coming from East Kent.

Origin

UK

Hop type

Aroma

Alpha acid %

5 - 6

Beta acid %

2 - 3

Cohumulone %

29

Total oils ml/100g

0,85

Myrcene %

42

Humulene %

27

Caryophyllene %

9

Farnesene %

<1

Beer types

Blond, Brown, Pale Ale, Porter, Quadrupel, Saison, Scotch Ale, Stout, Tripel

Flavour and scent

Earthy/tobacco, Floral, Citrus, Spicy

Alternative hop

Fuggles, East Kent Golding, Styrian Goldings



Green Bullet

New Zealand hop that can be used throughout the brewing process. Balanced aroma with resinous notes, dried fruit and flowery elements.

Origin

NZ

Hop type

Dual purpose

Alpha acid %

11 - 15

Beta acid %

2,9 - 7

Cohumulone %

38 - 43

Total oils ml/100g

0,46 - 1,13

Myrcene %

38,3 - 53

Humulene %

19 - 28,2

Caryophyllene %

9,2 - 20

Farnesene %

19 - 20

Beer types

Blond, Bock, Saison

Flavour and scent

Floral, Fruity, Resiny, Spiced

Alternative hop

Dr. Rudi, Liberty, Hallertau



Hallertau Blanc

German aroma hop from the Hallertau region. Complex aroma reminiscent of wine, comparable with Sauvignon Blanc.

Origin

DE

Hop type

Aroma

Alpha acid %

9 - 12

Beta acid %

4 - 6

Cohumulone %

22 - 26

Total oils ml/100g

0,8 - 1,5

Myrcene %

50 - 75

Humulene %

0 - 3

Caryophyllene %

0 - 2

Farnesene %

0 - 3,5

Beer types

Blond, American PA, Saison

Flavour and scent

Citrus, Fruity, Spiced

Alternative hop

Nelson Sauvin



Hallertau Cascade

NEW

This German Cascade comes from the Hallertau region in Germany. German Cascade is similar in flavor and aroma to the US version. This hop displays quite exceptional levels of citrus moving more toward grapefruit characteristics with a less intense bitterness.

Origin

DE

Hop type

Aroma

Alpha acid %

4,5 - 7

Beta acid %

4,5 - 7

Cohumulone %

31 - 40

Total oils ml/100g

0,8 - 1,5

Myrcene %

48

Humulene %

110

Caryophyllene %

38

Farnesene %

48

Beer types

Fruit beer, American PA

Flavour and scent

Floral, Citrus

Alternative hop

Centennial, Amarillo, Athanum



Hallertau Hersbrucker

Germany's most popular aroma hop with a fantastic, spicy aroma. Cultivated in Europe's largest hop acreage between Munich and Nurnberg. This hop variety with its delicate subtlety is the forefather of many varieties in the USA. Good tolerance to diseases.

Origin

DE

Hop type

Aroma

Alpha acid %

2 - 5

Beta acid %

4 - 6

Cohumulone %

19 - 25

Total oils ml/100g

0,5 - 1,3

Myrcene %

10 - 25

Humulene %

15 - 35

Caryophyllene %

7 - 15

Farnesene %

<1

Beer types

Altbier, Bock, Kölsch, Pils, Weizen

Flavour and scent

Floral, Spiced, Spicy

Alternative hop

Hallertau Tradition, Spalt Select, Mount Hood, Strisselspalt, Hallertau, Liberty



Hallertau Mittelfrüh

Germany's most noble hop variety with a very fine aroma and a light spiciness. This type of hop is often used for beer types which demand a specific delicacy (mostly pils and lager beers).

Origin

DE

Hop type

Aroma

Alpha acid %

3,5 - 4,5

Beta acid %

3,5 - 4,5

Cohumulone %

20 - 26

Total oils ml/100g

0,6 - 1,2

Myrcene %

35 - 44

Humulene %

30 - 55

Caryophyllene %

10 - 15

Farnesene %

<1

Beer types

Altbier, Bock, Pils, Weizen

Flavour and scent

Floral, Spiced, Spicy

Alternative hop

Liberty, Hallertau



Hallertau Perle

Dual purpose hop. Because of its long storage life, one of the more popular hops used in home brewing. Can be used both for bittering and aroma, where it gives a slightly spicy touch. Popular due to the combination of considerable alpha acid content with good aroma.

Origin

DE

Hop type

Dual purpose

Alpha acid %

8 - 9

Beta acid %

8

Cohumulone %

28

Total oils ml/100g

0,6 - 1,2

Myrcene %

44

Humulene %

29

Caryophyllene %

10,20

Farnesene %

<1

Beer types

Altbier, Blond, Bock, Pils, Tripel,
Weizen

Flavour and scent

Floral, Spiced, Spicy

Alternative hop

Northern Brewer, Magnum



Hallertau Tradition

German aroma hop, developed as a mould and disease resistant variant of traditional Hallertau hops.

Origin

DE

Hop type

Aroma

Alpha acid %

4,6 - 7

Beta acid %

4 - 5

Cohumulone %

23 - 29

Total oils ml/100g

0,9 - 1,9

Myrcene %

20 - 25

Humulene %

40 - 55

Caryophyllene %

10 - 15

Farnesene %

<1

Beer types

Blond, Pils

Flavour and scent

Floral, Grassy, Spiced

Alternative hop

Hallertau Mittelfrüh, Liberty



Huell Melon

Dual purpose hop. A relatively new German variety of hops with fruity notes, mainly honeydew melon and strawberry, but no citrus hints. Fresh hoppy.

Origin

DE

Hop type

Dual purpose

Alpha acid %

6,9 - 7,5

Beta acid %

7,3 - 7,9

Cohumulone %

25 - 30

Total oils ml/100g

0,7 - 0,9

Myrcene %

35 - 37

Humulene %

10 - 20

Caryophyllene %

5 - 10

Farnesene %

<1

Beer types

Blond, Saison, Tripel

Flavour and scent

Fruity

Alternative hop

Ekuanot, Cascade



Idaho 7

Named for its home state, this late-maturing aroma hop practically drips with juicy tropical and stone fruit, supported by sticky pine and fainter notes of earthy black tea. It's perfect for late additions, though also has high enough alpha acids for good bittering.

Origin

USA

Hop type

Dual purpose

Alpha acid %

9 - 14

Beta acid %

3,5 - 9,1

Cohumulone %

30 - 40

Total oils ml/100g

1 - 4

Myrcene %

Humulene %

Caryophyllene %

Farnesene %

Beer types

Altbier, Blond, Bock, Brown, Fruit beer, American PA, Pale Ale, Pils, Porter, Quadrupel, Saison, Stout, Wheat beer, Tripel, Weizen

Flavour and scent

Pine, Stone fruit, Tropical fruit

Alternative hop

Mosaic, Citra



Magnum

Bittering hop with a nice aroma and a fruity character. Crossbreed of American Galena and a male German variety. Big and heavy cones giving high alpha values.

Origin

BE/DE

Hop type

Bitter

Alpha acid %

12 - 14

Beta acid %

4,5 - 5,5

Cohumulone %

24 - 25

Total oils ml/100g

1,9 - 2,3

Myrcene %

30 - 35

Humulene %

34 - 40

Caryophyllene %

8 - 12

Farnesene %

<1

Beer types

Altbier, Blond, Brown, Pale Ale, Porter, Quadrupel, Saison, Scotch Ale, Stout, Tripel

Flavour and scent

Alternative hop

Columbus, Nugget



Mandarina Bavaria

Dual purpose hop. A relatively new German type of hops with fruity citrus notes, mainly tangerine. These hops also leave a sweet impression.

Origin

DE

Hop type

Dual purpose

Alpha acid %

7 - 10

Beta acid %

5 - 6,5

Cohumulone %

31 - 35

Total oils ml/100g

2,1 - 2,3

Myrcene %

70 - 72

Humulene %

5 - 15

Caryophyllene %

1 - 5

Farnesene %

<1

Beer types

Blond, American PA, Pale Ale, Porter,
Wheat beer, Tripel

Flavour and scent

Citrus, Fruity

Alternative hop

Columbus, Nugget



Mosaic

This American dual purpose hop, is the result of a cross between Simcoe and a male descendant of Nugget. Du-vel Tripel hop 2014.

Origin

USA

Hop type

Dual purpose

Alpha acid %

11,5 - 13,5

Beta acid %

3,2 - 3,9

Cohumulone %

24 - 26

Total oils ml/100g

1 - 1,5

Myrcene %

47 - 53

Humulene %

13 - 16

Caryophyllene %

5 - 8

Farnesene %

0

Beer types

American PA

Flavour and scent

Earthy/tobacco, Citrus, Resiny,
Spiced, Tropical fruit

Alternative hop

Simcoe, Citra, Nugget



Mosaic Cryo Yakima

NEW

Developed by Hop Breeding Company, Mosaic HBC 369 contains high alpha acid content and features a unique and complex aroma profile. Cryo Hops® utilizes the most innovative technology in cryogenic processing where whole-leaf hops are separated into concentrated lupulin and bract at extremely low temperatures to preserve the essential oils and resins. The result is an enticing LupuLN2® hop pellet that doubles the hop potency by 40-50% of traditional hop pellets for the same weight.

Origin

USA

Hop type

Dual purpose

Alpha acid %

18 - 26

Beta acid %

5 - 8

Cohumulone %

Total oils ml/100g

2 - 5

Myrcene %

55 - 70

Humulene %

7 - 12

Caryophyllene %

3 - 7

Farnesene %

0,1 - 1

Beer types

American PA

Flavour and scent

Citrus, Fruity, Stone fruit, Tropical fruit

Alternative hop

Simcoe, Citra, Nugget



Motueka

New Zealand hop that can be used throughout the entire brewing process. Aroma reminiscent of freshly-squeezed citrus fruits and mojitos, with a background of tropical fruits.

Origin

NZ

Hop type

Dual purpose

Alpha acid %

6,5 - 8,5

Beta acid %

5 - 5,5

Cohumulone %

29

Total oils ml/100g

0,8

Myrcene %

47,70

Humulene %

4

Caryophyllene %

2

Farnesene %

12,20

Beer types

Blond, Bock, Brown, Tripel

Flavour and scent

Citrus, Tropical fruit

Alternative hop

Saaz, Sterling, Liberty



Mount Hood

Soft American variety developed from Hallertau. Frequently used in beers that require only a subtle hop aroma, such as German and American lagers. Named for Mount Hood in Oregon.

Origin

USA

Hop type

Aroma

Alpha acid %

4 - 8

Beta acid %

5 - 8

Cohumulone %

21 - 23

Total oils ml/100g

1 - 1,7

Myrcene %

30 - 40

Humulene %

12 - 38

Caryophyllene %

7 - 16

Farnesene %

<1

Beer types

Kölsch, Pils

Flavour and scent

Spiced, Spicy

Alternative hop

Crystal, Strisselspalt, Hallertau
Hersbrucker



Moutere

NEW

Moutere™ is a New Zealand bred tri-ploid variety. A big hop delivering high alpha acid with a generous weight of oil while its lower cohumulone provides a soft well-structured but solid bitterness. Moutere™ is an incredible New Zealand bittering hop, providing a soft hoppy bitterness.

Origin

NZ

Hop type

Dual purpose

Alpha acid %

17,5 - 19,5

Beta acid %

8 - 10

Cohumulone %

26

Total oils ml/100g

1,7

Myrcene %

22,2

Humulene %

15,2

Caryophyllene %

5,8

Farnesene %

0,3

Beer types

Pale Ale, Pils

Flavour and scent

Citrus, Pine, Fruity

Alternative hop

Citra, Simcoe



Nectaron

NEW

This triploid aroma type was developed in collaboration with New Zealand Plant & Food Research. Nectaron® evokes the unmistakable aromas of the tropics, captures the senses and tantalises the taste buds. This is a hop that can sing by itself or add an undeniable 'wow' to any brew in the making. Nectaron® shines best when used late or when dry hopping. Nectaron® is at home in any modern beer style where punchy tropical fruit characters are desirable. Its intensely rich characteristics are sure to excite the most innovative brewers.

Origin

NZ

Hop type

Dual purpose

Alpha acid %

10,5 - 11,5

Beta acid %

4,5 - 5

Cohumulone %

26 - 28

Total oils ml/100g

1,7

Myrcene %

60

Humulene %

16

Caryophyllene %

4,5

Farnesene %

0,2

Beer types

Pale Ale, Pils

Flavour and scent

Fruity, Stone fruit

Alternative hop



Nelson Sauvignon

NEW

The name Nelson Sauvignon is derived from the Sauvignon Blanc wine grape, because it shares the same fruity flavour and aroma characteristics. This variety has gained popularity in American-style Pale Ales, but it is definitely a hop that requires thoughtful and deliberate use in brewing. Nelson Sauvignon's oil profile is complex and fortunately works well as an aroma hop, flavour hop and also a bittering hop. Low cohumulone is responsible for its smooth bittering qualities.

Origin

NZ

Hop type

Dual purpose

Alpha acid %

12 - 13

Beta acid %

6 - 8

Cohumulone %

24

Total oils ml/100g

1,1

Myrcene %

22

Humulene %

36,4

Caryophyllene %

10,7

Farnesene %

10,7

Beer types

American PA, Pale Ale

Flavour and scent

Fruity

Alternative hop

Pacific Jade, Pacifica



Northern Brewer

Universal hop, particularly used as bittering hop. Often used in dark beers, as well as in Altbier and Kölsch. The cones have a slightly browner colour than usual. It is one of the main varieties in the Hallertau region, where it developed good aroma qualities in the sunny climate.

Origin

DE

Hop type

Dual purpose

Alpha acid %

9,50

Beta acid %

4

Cohumulone %

26

Total oils ml/100g

1,61

Myrcene %

56

Humulene %

21

Caryophyllene %

7,60

Farnesene %

<1

Beer types

Blond, Pale Ale, Porter, Quadrupel,
Scotch Ale, Stout, Tripel

Flavour and scent

Resiny

Alternative hop

Hallertau Perle, Chinook, Galena,
Magnum



Nugget

Nugget is a cross between Brewers Gold and a male hop with high alpha acid content. Floral, resiny aroma and flavour.

Origin

USA

Hop type

Bitter

Alpha acid %

9,5 - 14

Beta acid %

4,2 - 5,8

Cohumulone %

22 - 30

Total oils ml/100g

1,5 - 3

Myrcene %

48 - 59

Humulene %

12 - 22

Caryophyllene %

7 - 10

Farnesene %

<1

Beer types

Porter, Stout

Flavour and scent

Floral, Resiny, Spiced, Spicy

Alternative hop

Galena, Columbus, Magnum



Opal

Developed by Hull Hops Research Institute in Germany. This hops gives a clear aroma of herbs and citrus.

Origin

DE

Hop type

Dual purpose

Alpha acid %

13 - 14

Beta acid %

3,5 - 5,5

Cohumulone %

28 - 34

Total oils ml/100g

0,8 - 1,3

Myrcene %

30 - 45

Humulene %

20 - 25

Caryophyllene %

9 - 10

Farnesene %

0 - 1

Beer types

Brown, Pils, Saison, Wheat beer, Tripel, Weizen

Flavour and scent

Citrus, Spiced

Alternative hop

East Kent Goldings, Tettnanger, Styrian Goldings



Pacifica

NEW

Bred in New Zealand, triploid aroma hop Pacifica, or Pacific Hallertau as it is sometimes known, is the result of open pollination breeding of German hop Hallertauer Mittelfrüher. It features moderately low cohumulone and higher caryophyllene, which give it a spicy and decidedly floral aroma. Citrus notes are also evident and it is said to impart aromas of orange when used late in the boil.

Origin

NZ

Hop type

Aroma

Alpha acid %

5 - 6

Beta acid %

6

Cohumulone %

25

Total oils ml/100g

1

Myrcene %

12,5

Humulene %

50,9

Caryophyllene %

16,7

Farnesene %

0,2

Beer types

Porter

Flavour and scent

Floral, Citrus, Fruity, Spicy

Alternative hop

Hallertau Mittelfrüh, Hallertau Perle



Pilgrim

This cultivar of Wye College, England, displays first-rate bittering qualities in addition to favourable aroma and flavour characteristics. Considered round and full-bodied with classic English-style bitterness, its complex flavour and aroma have been compared to grassy herbs, grapefruit citrus, berries and pears right through to spice, cedar and honey. Pilgrim is a true all-purpose hop, great in the boil from beginning to end.

Origin

UK

Hop type

Dual purpose

Alpha acid %

9 - 13

Beta acid %

4,2 - 5,2

Cohumulone %

36 - 38

Total oils ml/100g

0 - 1,8

Myrcene %

36

Humulene %

17

Caryophyllene %

7

Farnesene %

0,3

Beer types

Stout, Wheat beer

Flavour and scent

Citrus, Fruity, Spicy

Alternative hop

Target, Challenger



Riwaka

NEW

Riwaka, formerly known as D Saaz, is a product of HortResearch's New Zealand Hops. Considered to be one of the darling hops of the New Zealand craft beer scene, Riwaka's abundant oil content is nearly twice that of its parent variety Saaz. This unique oil balance, alongside a near 1:1 ratio of alpha to beta acids, gives it a strong sweet citrus aroma, in particular notes of grapefruit and kumquat, which supposedly makes it the ultimate variety for hoppy beers.

Origin

NZ

Hop type

Aroma

Alpha acid %

4,5 - 6,5

Beta acid %

4 - 5

Cohumulone %

29 - 36

Total oils ml/100g

0,8

Myrcene %

68

Humulene %

9

Caryophyllene %

4

Farnesene %

1

Beer types

American PA, Pale Ale, Pils

Flavour and scent

Citrus, Fruity

Alternative hop

Saaz

**Saaz**

Typical aroma hop from the Czech Republic. As the undisputed king of the Pilsner hop, Saaz is the only hop variety that is used in the world's original Pilsner lager, Pilsner Urquell. It has a mild spicy taste and a subtle aroma. Pure and delicate bittering quality.

Origin

CZ/SVN/DE

Hop type

Aroma

Alpha acid %

3 - 4,5

Beta acid %

3 - 4,5

Cohumulone %

24 - 28

Total oils ml/100g**0,5 - 1,0****Myrcene %****25 - 37****Humulene %****23 - 40****Caryophyllene %****7 - 11****Farnesene %****9 - 13****Beer types**

Altbier, Kölsch, Pils, Wheat beer,
Weizen

Flavour and scent

Earthy/tobacco, Floral, Spiced

Alternative hop

Premiant, Kazbek, Sterling, Lubin

**Sabro Cryo****NEW**

Sabro HBC 438 proves to be a strongly expressive hop that translates its flavour incredibly well into beer. Cryo Hops® utilizes the most innovative technology in cryogenic processing where whole-leaf hops are separated into concentrated lupulin and bract at extremely low temperatures to preserve the essential oils and resins. The result is an enticing LupuLN2® hop pellet that doubles the hop potency by 40-50% of traditional hop pellets for the same weight.

Origin

USA

Hop type

Aroma

Alpha acid %

22 - 26

Beta acid %

9 - 11

Cohumulone %**Total oils ml/100g****2 - 5****Myrcene %****60 - 70****Humulene %****5 - 10****Caryophyllene %****8 - 12****Farnesene %****0,1 - 1****Beer types**

American PA

Flavour and scent

Citrus, Spiced, Stone fruit, Tropical
fruit

Alternative hop



Simcoe

American hop type that was brought to the market in 2000. This hop is a 'double do hop', during brewing it can be used for its aromatic as well as its bittering qualities. It has a resin kind and citrusy aroma. Frequently used in American ales.

Origin

USA

Hop type

Dual purpose

Alpha acid %

12 - 14

Beta acid %

4 - 5

Cohumulone %

15 - 20

Total oils ml/100g

2 - 2,5

Myrcene %

60 - 65

Humulene %

10 - 15

Caryophyllene %

5 - 8

Farnesene %

<1

Beer types

American PA

Flavour and scent

Earthy/tobacco, Citrus, Resiny

Alternative hop

Summit, Citra, Mosaic



Simcoe Cryo Yakima

NEW

Simcoe YCR 14 is known for its brewing versatility and unique aroma characteristics. Cryo Hops® utilizes the most innovative technology in cryogenic processing where whole-leaf hops are separated into concentrated lupulin and bract at extremely low temperatures to preserve the essential oils and resins. The result is an enticing LupuLN2® hop pellet that doubles the hop potency by 40-50% of traditional hop pellets for the same weight.

Origin

USA

Hop type

Dual purpose

Alpha acid %

21 - 26

Beta acid %

6 - 8

Cohumulone %

Total oils ml/100g

2 - 5

Myrcene %

45 - 65

Humulene %

42644

Caryophyllene %

5 - 12

Farnesene %

0,1 - 1

Beer types

American PA

Flavour and scent

Citrus, Resiny, Stone fruit, Tropical fruit

Alternative hop

Summit, Citra, Mosaic



Smaragd

German dual-purpose hop, developed as a more disease-resistant alternative to Hallertau Mittelfrüh. Has a very interesting aroma profile - notes are primarily fruity and flowery. Rather spicy flavour.

Origin

DE

Hop type

Dual purpose

Alpha acid %

4 - 6

Beta acid %

3,5 - 5,5

Cohumulone %

13 - 18

Total oils ml/100g

0,7 - 1,7

Myrcene %

20 - 40

Humulene %

30 - 50

Caryophyllene %

9 - 14

Farnesene %

1

Beer types

Blond, Brown, Pale Ale, Tripel

Flavour and scent

Floral, Fruity, Spicy

Alternative hop

Hallertau Gold



Southern Passion

Aroma hop originating from South Africa. Unique combination of aromas - passion fruit, red berries, melon and grapefruit. Sure success with any hop forward beer.

Origin

ZA

Hop type

Aroma

Alpha acid %

5,0 - 8,0

Beta acid %

7 - 8

Cohumulone %

16,6 - 20,2

Total oils ml/100g

0,8 - 1

Myrcene %

20 - 35

Humulene %

17 - 26

Caryophyllene %

10 - 13

Farnesene %

<1

Beer types

American PA, Pale Ale, Saison

Flavour and scent

Fruity, Tropical fruit

Alternative hop



Spalt Select

German aroma hop in the classic style with a slightly fruity character, comparable to Tettnanger or Saaz. A good alternative for the French Spalt.

Origin

DE/SVN

Hop type

Aroma

Alpha acid %

3 - 6,5

Beta acid %

2 - 5

Cohumulone %

20 - 28

Total oils ml/100g

0,5 - 1,2

Myrcene %

40 - 50

Humulene %

15 - 20

Caryophyllene %

6 - 8

Farnesene %

10 - 22

Beer types

Altbier, Bock, Kölsch, Pils, Wheat beer, Weizen

Flavour and scent

Floral, Spiced, Spicy

Alternative hop

Saaz, Tettnanger, Santiam, Liberty, Hallertau



Strisselspalt

From the Alsace region in France. This aroma hop gives aromas reminiscent of the Hersbrucker family. Aromas are described as spicy, citrus and fruity.

Origin

FR

Hop type

Aroma

Alpha acid %

1,8 - 2,5

Beta acid %

4 - 4,7

Cohumulone %

20 - 23

Total oils ml/100g

0,6 - 0,8

Myrcene %

35 - 52

Humulene %

13 - 21

Caryophyllene %

8 - 10

Farnesene %

<1

Beer types

Pale Ale, Saison

Flavour and scent

Earthy/tobacco, Floral, Spiced

Alternative hop

Mount hood, Crystal, Hersbrucker



Styrian Aurora

NEW

Very similar to Styrian Goldings. Superlative in every respect; more flavour, more bitter qualities. Therefore this hop is also called Super Styrian.

Origin

SVN

Hop type

Dual purpose

Alpha acid %

7 - 12

Beta acid %

2,7 - 5

Cohumulone %

22 - 26

Total oils ml/100g

0,5 - 1,8

Myrcene %

51

Humulene %

17 - 25

Caryophyllene %

5 - 9

Farnesene %

5 - 10

Beer types

Blond, Pale Ale, Quadrupel, Tripel

Flavour and scent

Floral, Grassy

Alternative hop

Styrian Goldings, Northern Brewer



Styrian Goldings Celeia

NEW

Used for bittering in Belgian Ales and for aroma in English Ales. A nice hop with a grassy, flowery character. Although comparable to Fuggles, it does have its own distinctive characteristics. The hoppy character works very well in the less malty flavoured golden coloured ales.

Origin

SVN

Hop type

Aroma

Alpha acid %

2,8 - 6

Beta acid %

2 - 3

Cohumulone %

25 - 30

Total oils ml/100g

0,3 - 1

Myrcene %

27 - 33

Humulene %

34 - 38

Caryophyllene %

9 - 11

Farnesene %

2 - 5

Beer types

Blond, Pale Ale, Quadrupel, Tripel

Flavour and scent

Earthy/tobacco, Resiny, Spiced

Alternative hop

Saaz, Bobek



Styrian Kolibri

NEW

Styrian Kolibri was bred at the Slovenian Institute of Hop Research and Brewing in Žalec from European and American germplasm. Craft brewers in particular have found its floral flavour notes very attractive in various kinds of beer.

Origin

SVN

Hop type

Aroma

Alpha acid %

4 - 6

Beta acid %

3,8 - 5,4

Cohumulone %

21 - 25

Total oils ml/100g

1 - 2

Myrcene %

32

Humulene %

16 - 21

Caryophyllene %

5,5 - 7

Farnesene %

25 - 27

Beer types

American PA

Flavour and scent

Floral, Citrus, Fruity, Spiced, Spicy

Alternative hop



Styrian Wolf

NEW

Styrian Wolf is one of the latest Styrian hops on the market. When brewed, expect intense fruity and floral notes. These include flavors of sweet tropical fruits and complex aromas of mango, elderflower and even a hint of violet.

Origin

SVN

Hop type

Dual purpose

Alpha acid %

10 - 18,5

Beta acid %

5 - 6

Cohumulone %

22 - 23

Total oils ml/100g

2,2 - 3,6

Myrcene %

60 - 70

Humulene %

5 - 9

Caryophyllene %

2 - 3

Farnesene %

4,5 - 6,5

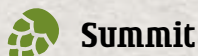
Beer types

American PA

Flavour and scent

Floral, Citrus, Fruity, Spiced, Spicy

Alternative hop



Apart from its bitterness qualities, this unique variety also has a strong aroma of citrus fruit, with notes of mandarin, orange and grapefruit. Variety with a very high content of alpha acids. Useful for barley wines, dark beers and IPAs.

Origin

USA

Hop type

Dual purpose

Alpha acid %

16 - 18

Beta acid %

3,3 - 4,3

Cohumulone %

26 - 33

Total oils ml/100g

1,5 - 3

Myrcene %

30 - 50

Humulene %

15 - 25

Caryophyllene %

10 - 16

Farnesene %

<1

Beer types

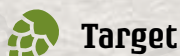
American PA

Flavour and scent

Earthy/tobacco, Citrus, Spicy

Alternative hop

Columbus, Simcoe, Millennium, Warrior



Excellent high alpha hop variety with high bitter value at a competitive price. English dual purpose hop.

Origin

BE

Hop type

Bitter

Alpha acid %

8 - 15

Beta acid %

5 - 5,5

Cohumulone %

29 - 35

Total oils ml/100g

1,6 - 2,6

Myrcene %

17 - 22

Humulene %

8 - 10

Caryophyllene %

<1

Farnesene %

<1

Beer types

Pale Ale, Porter, Scotch Ale, Stout

Flavour and scent

Pine, Resiny

Alternative hop

Willamette, Fuggles



Tettnanger

Very noble German aroma hop, often used for lagers. Has a mild, spicy aroma and a fine, delicate taste. There are only a few hop fields and the price of the limited crop can be high.

Origin

DE

Hop type

Aroma

Alpha acid %

3 - 5,8

Beta acid %

2,8 - 5,3

Cohumulone %

24

Total oils ml/100g

0,36 - 1,07

Myrcene %

40,60

Humulene %

20

Caryophyllene %

6,20

Farnesene %

11,30

Beer types

Altbier, Bock, Kölsch, Pils, Wheat beer, Weizen

Flavour and scent

Floral, Spiced, Spicy

Alternative hop

Saaz, Spalt Select, Hallertau Hersbrucker



Tomahawk

A high yielding, high alpha acid American bittering hop. Also known by the trade name Columbus, which is one of the "Three Cs" along with Cascade and Centennial. It is similar in taste and aroma: citrusy and slightly woody.

Origin

USA

Hop type

Bitter

Alpha acid %

14 - 18

Beta acid %

4,5 - 6

Cohumulone %

28 - 35

Total oils ml/100g

1,5 - 4,5

Myrcene %

25 - 55

Humulene %

9 - 25

Caryophyllene %

6 - 12

Farnesene %

<1

Beer types

American PA

Flavour and scent

Citrus, Resiny, Spiced

Alternative hop

Columbus, Zeus



Triskel

One of the first hop varieties to originate in Alsace. It has a more pronounced aroma profile than Strisselspalt.

Origin

FR

Hop type

Aroma

Alpha acid %

8 - 9

Beta acid %

4 - 4,7

Cohumulone %

20 - 23

Total oils ml/100g

1,5 - 2

Myrcene %

59 - 61

Humulene %

13,4 - 13,6

Caryophyllene %

6 - 6,2

Farnesene %

<1

Beer types

Kölsch, Pils

Flavour and scent

Floral, Citrus, Spiced

Alternative hop

Strisselspalt, Athanum, Centennial, Chinook, Simcoe



Wai-Iti

NEW

Wai-iti is a new New Zealand hop variety, selected for its low alpha acid and high oils content. Low cohumulone and high levels of farnesene create a rounded clean bitterness when used in single hopped beers. Used in both Lagers and Ales where its character builds to develop an excellent finishing bitterness and drinkability. Creates fruity aroma driven new world beer styles.

Origin

NZ

Hop type

Aroma

Alpha acid %

2,5 - 3,5

Beta acid %

4,5 - 5,5

Cohumulone %

22 - 24

Total oils ml/100g

1,6

Myrcene %

30

Humulene %

28

Caryophyllene %

9

Farnesene %

13

Beer types

Pale Ale, Weizen

Flavour and scent

Citrus, Stone fruit

Alternative hop

Kahatu



Waimea

NEW

Although Waimea was bred for its bittering potential due to its substantial alpha acid content, it is New Zealand's new dual purpose hop. Released in 2012, it's heritage stems from Californian Late Cluster, Fuggle and Saaz. Despite its incredibly high alphas, brewing characteristics of Waimea include some decidedly favourable flavour and aromas of fresh-crushed citrus and resinous pine character.

Origin

NZ

Hop type

Dual purpose

Alpha acid %

16 - 19

Beta acid %

7 - 9

Cohumulone %

Total oils ml/100g

2,1

Myrcene %

60

Humulene %

10

Caryophyllene %

3

Farnesene %

5

Beer types

Pale Ale

Flavour and scent

Citrus, Pine

Alternative hop

Pacific Jade, Pacific Gem, Columbus



Wakatu

NEW

Wakatu is a New Zealand bred triploid variety with a heady mix of floral and citrus characteristics. A true dual purpose hop with an enviable alpha/beta ratio and oils profile. This all-round brewery performer gives excellent flavour and aroma shelf stability. A versatile hop across several brewery applications and beer styles. Is a real standout out when used in multiple, high addition rates in big ales or in gentle gifts to temper the sweetness of a full malt lager.

Origin

NZ

Hop type

Dual purpose

Alpha acid %

6,5 - 8,5

Beta acid %

8,5

Cohumulone %

28 - 30

Total oils ml/100g

1

Myrcene %

36

Humulene %

17

Caryophyllene %

8

Farnesene %

6,7

Beer types

Pale Ale, Pils

Flavour and scent

Floral, Citrus

Alternative hop

Hallertau Mittelfrüh



Willamette

A mild and a pleasant aroma hop. Mild-spicy character with a flowery aroma. Developed as an American response to British hop varieties. Similar to Fuggles. At this moment the most grown variety in the United States. Named after the Willamette valley in Oregon.

Origin

USA

Hop type

Aroma

Alpha acid %

4 - 6

Beta acid %

3 - 4

Cohumulone %

30 - 35

Total oils ml/100g

1 - 1,5

Myrcene %

30 - 55

Humulene %

20 - 30

Caryophyllene %

7 - 8

Farnesene %

5 - 6

Beer types

Altbier, Blond, Kölsch, Pale Ale, Pils, Porter, Saison, Scotch Ale, Stout, Wheat beer, Weizen

Flavour and scent

Floral, Spiced

Alternative hop

Fuggle, Styrian Goldings, Tettnanger, Glacier



Zeus

American dual purpose hop with a high alpha acid content. Similar to Columbus/Tomahawk.

Origin

USA

Hop type

Bitter

Alpha acid %

14 - 18

Beta acid %

4,5 - 6

Cohumulone %

28 - 35

Total oils ml/100g

1,5 - 4,5

Myrcene %

25 - 55

Humulene %

9 - 25

Caryophyllene %

6 - 12

Farnesene %

<1

Beer types

American PA

Flavour and scent

Citrus, Resiny, Spiced

Alternative hop

Columbus





HOPSPOTS

● USA ● UK ● Belgium
● France ● Germany
● Slovenia ● Czech Republic
● South Africa ● New Zealand

● Amarillo
● Aramis
● Ariana
● Aurora
● Azacca
● Barbe Rouge
● Bramling Cross
● Brewers Gold
● Callista
● Calypso
● Cascade
● Cashmere
● Centennial
● Challenger
● Chinook
● Citra
● Citra Cryo Yakima
● Columbus
● Crystal
● CTZ
● Ekuanot
● El Dorado
● Fuggles
● Galaxy
● Galena
● Goldings
● Green Bullet
● Hallertau Blanc
● Hallertau Cascade
● Hallertau Hersbrucker
● Hallertau Mittelfruh
● Hallertau Perle
● Hallertau Tradition
● Herkules
● Huell Melon
● Idaho 7
● Magnum

Mandarina Bavaria ●
Mosaic ●
Mosaic Cryo Yakima ●
Motueka ●
Mount Hood ●
Moutere ●
Nectaron ●
Nelson Sauvin ●
Northern Brewer ●
Nugget ●
Opal ●
Pacifica ●
Pilgrim ●
Riwaka ●
Saaz ●
Sabro Cryo ●
Simcoe ●
Simcoe Cryo Yakima ●
Smaragd ●
Southern Passion ●
Spalt Select ●
Strisselspalt ●
Styrian Aurora ●
Styrian Goldings Celeia ●
Styrian Kolibri ●
Styrian Wolf ●
Summit ●
Target ●
Tettnanger ●
Tomahawk ●
Triskel ●
Wai-Iti ●
Waimea ●
Wakatu ●
Willamette ●
Zeus ●





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