



USA PS

HOP GROWERS OF AMERICA

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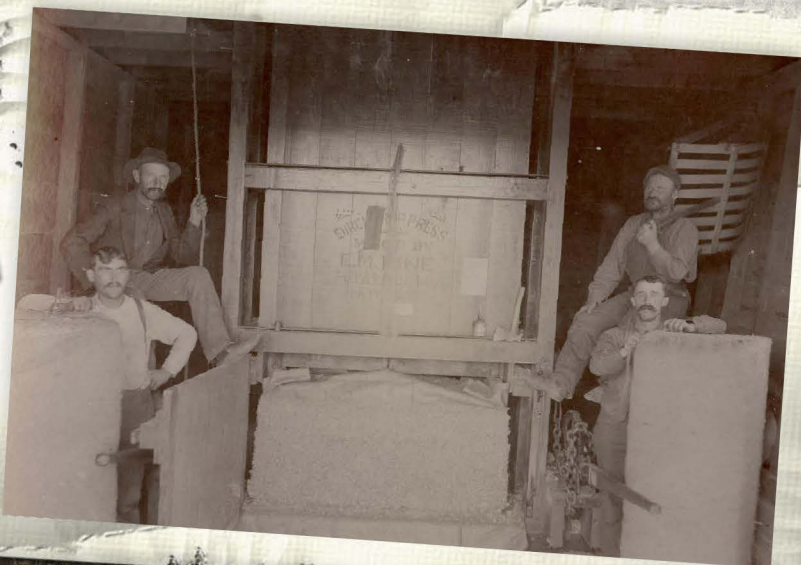
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Evolution of US Hop Growing

OUR ROOTS

The first record of commercial hop production in America dates to 1648, with the establishment of a 45 acre hop garden to supply the first commercial brewery in the Massachusetts Bay settlement. Massachusetts remained the country's most important hop supplier until the 19th century, when production expanded to other New England states. By mid-century, the state of New York commanded the largest US hop acreage, reaching its pinnacle in the last decades of the 19th century. By the turn of the century the new hop regions along the Pacific coast had overtaken New York's production rates. The final curtain for hop growing on the east coast was Prohibition, accompanied by the appearance of downy mildew, which decimated the northeast's hop crop in 1927.



WHO WE ARE

The US hop industry produces one-third of the world's hops on just over 30% of the global acreage. With over 50 varieties in production, American hops offer a broad range of choices to brewers who seek unique flavoring and bittering options.

THE EPICENTER

The Pacific coastal states of Washington, Oregon and California produced the majority of the US hop crop in the early 1900s. The end of Prohibition in 1933 resulted in a considerable increase in hop acreage for these states. Idaho expanded its acreage during World War II. California commercial hop production had ceased by 1990. The Pacific Northwest offers a favorable climate, fertile soils, plentiful irrigation water, and dedicated multi-generational family farms, a formula for excellent quality and yields. Modern post-harvest storage and processing facilities in the region insure crop quality is maintained and any product desired by the brewing sector can be supplied.

THE NEW WAVE

Expansion of the customer base through growth in the craft sector has created opportunities for new hop production regions throughout the US, as well as a resurrection of hop growing in some previous production areas. These farms are generally smaller in scale than their Pacific Northwest counterparts, but have the ability to respond to specific local hop market requirements.

Hop Farming American Style

Hop plants are either male or female, producing annual climbing bines from a perennial “crown” of rhizomes. Hop cones are flowers of the female plant, containing lupulin glands filled with the alpha and beta acids, resins, and oils prized by brewers.

Initial establishment of a hop yard requires a substantial capital investment for planting material, trellis and irrigation system. The 18 foot trellis consists of some 55 poles per acre connected by heavy wire and cables. Concrete anchors buried five feet deep surround the yard and hold the trellis upright under the heavy weight of the crop that develops late in the season. Hops are normally planted on a 3.5' x 14' spacing. Once established, the hops will produce until virus and disease levels cause yields to decline, or different varieties come into demand. U.S. growers produce over 50 varieties of aroma, high alpha and dual-purpose hops.

The Growing Season

Spring pruning removes the vigorous new growth that emerges as soil temperatures increase. Mechanical and chemical methods are used to eliminate early growth that may contain overwintering disease organisms, and establish consistent bine emergence for training. Twining begins in April, as crews use

tractor-drawn elevated platforms to tie the twine to overhead trellis wires, while the lower end of the twine is secured into the plant crown with metal clips. The biodegradable twine is either coir (coconut fiber) or paper. Depending on the variety, two to four strings are secured into the crown of each plant.

Training is the practice of wrapping hop shoots in a clockwise direction around the twine. Two or three strong shoots are started around each string during May. Training time is a critical factor in determining yield, due to the relationship between plant height and day length, which affects flowering. Hop plants grow rapidly, forming long sidearms and an abundance of foliage during the next several weeks.

Irrigation needs depend on weather and location. Hop fields require about 30 inches of water during the growing season. Drip irrigation allows growers to deliver the exact amount of water and nutrients required by the plant, while eliminating runoff that may impact water quality in local rivers and streams.

HARVEST

The annual harvest begins in late August, and progresses through late September. Each variety reaches peak maturity at a different time, and must be monitored closely. After hop cones are stripped from bines, specialized equipment removes leaves and stems which are chopped and spread back onto fields to improve the soil. Cleaned cones are immediately transported by conveyor to kilns, where warm air dries the hops for about 9 hours, reducing them to 30% of the green weight and 8-9% moisture content.

After cooling for at least 24 hours, dried hops are compressed into 200 pound bales, wrapped in bale cloth and subjected to quality inspection. Bales are quickly transported to cold storage warehouses, to maintain quality until processing or shipment occurs.



STEWARDSHIP AND RESEARCH

US hop growers are committed to environmental stewardship. Along with hop merchant companies and brewers, the industry has funded a variety of public research programs through state universities and the United States Department of Agriculture for over 50 years, promoting sustainable production and achieving integrated pest management.

Sustainable production systems emphasize selecting, integrating and implementing complementary management tactics that are designed to maintain pests at economically acceptable levels, while minimizing negative ecological and social impacts of pest management activities. The basic prerequisite for this approach is promoting healthy plants.

Healthy plants begin with successful hop breeding programs, which focus evaluation criteria on superior agronomic traits and disease tolerance, along with important brewing quality characteristics. Research targeting fertility and water management insures proper application of those inputs, maximizing yields and plant vigor and optimizing vegetative growth while reducing pest and disease susceptibility.

Through research, economic thresholds have been established for pests and diseases throughout various stages of the growing season. These

thresholds guide growers in deciding when it may become necessary to intervene to protect their plants. A healthy plant can support a certain level of pest and disease pressure without adversely impacting yield and quality.

USA Hops promotes the use of improved science-based production practices. Continual improvement in varieties, pest and disease management, harvesting technologies, and crop handling are supported by ongoing research and development programs.

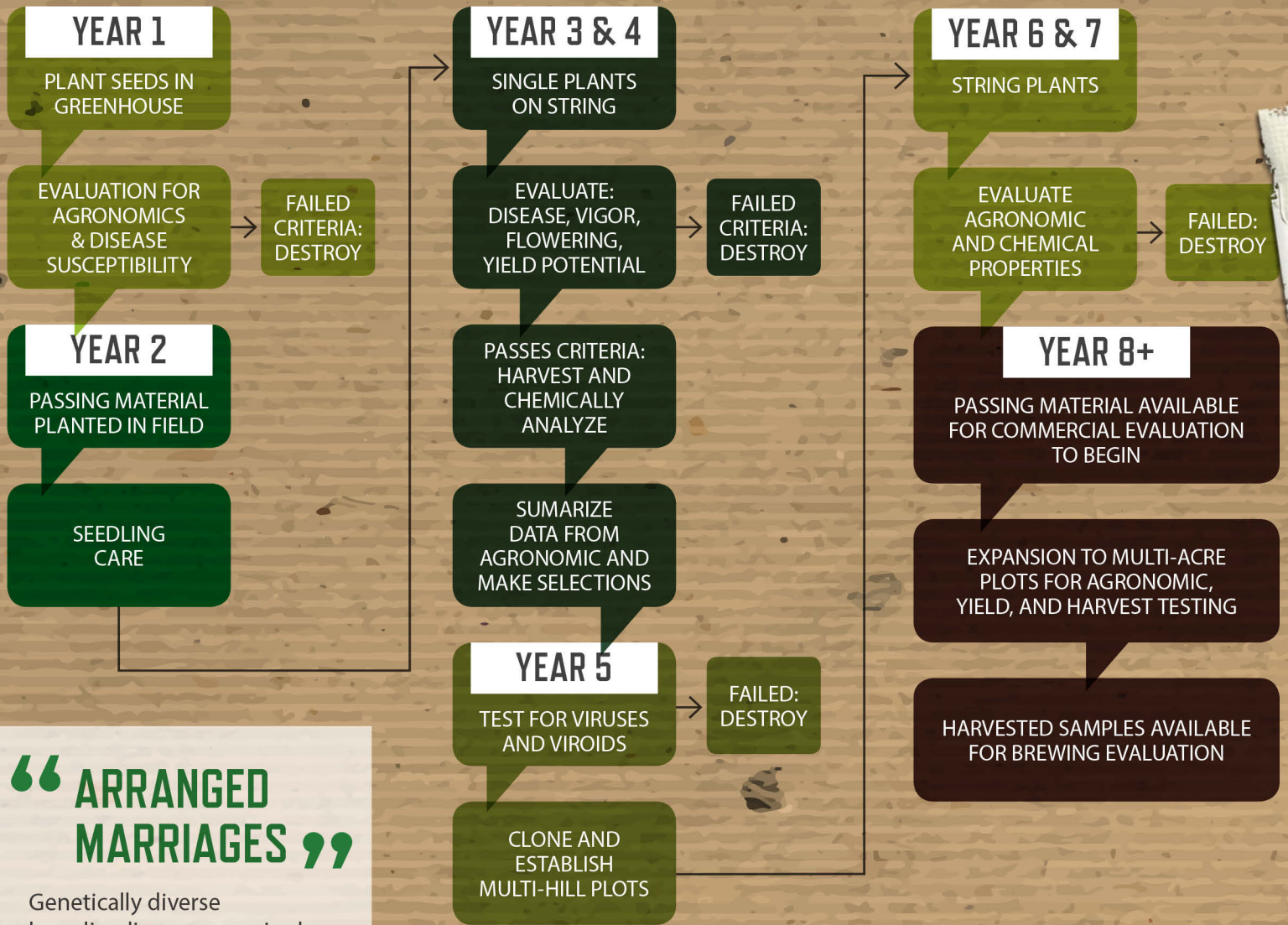
SYSTEMS-LEVEL MANAGEMENT

Integrated pest management (IPM) promotes a systems-level approach to the management of agricultural production. Successful IPM programs reduce the abundance of pests and diseases, and reduce severity of outbreaks. Hop growers focus on whole-farm planning that incorporates fertility, irrigation, cultural practices, variety selection, and other factors that contribute to the overall health of their crop, and its ability to tolerate low levels of pests and diseases without economic damage.



Sustainability must encompass environmental, economic and social factors.

Variety Development



“ARRANGED MARRIAGES”

Genetically diverse breeding lines are required for a successful variety development program. The maintenance of several acres of hop selections from around the world insures access to various combinations of traits. Skilled plant breeders evaluate the genetic profile of potential parents when selecting candidates for a natural cross, hoping some of the seedlings will exhibit desirable traits from each parent. One cross may yield hundreds of seeds, each containing a slightly different genetic combination. Only a small percentage may exhibit the desired traits.

Public & Proprietary

The US hop industry's success has been fueled by a network of excellent variety development programs in both the public and private sectors. The USDA Agricultural Research Service in Corvallis, Oregon, and Washington State University's Irrigated Agriculture Research and Extension Center in Prosser, Washington have released many unique varieties, that have revolutionized the US hop industry. More recently, US growers and merchants have invested heavily in a number of proprietary programs. Using conventional breeding techniques and seed collection, these programs produce tens of thousands of seedlings annually, launching a continual flow of new experimental material into the evaluation process. Rigid selection standards for disease susceptibility, agronomic characteristics, yield, harvesting and drying factors, and brewing quality insure only the best selections are carried forward to the next level of testing. Varietal development is a "numbers game," requiring ten to twenty years from cross to commercialization. The ability to select from the "cream of the crop" across several programs creates tremendous opportunities for brewers to find the perfect hop!

Alpha, Aroma and a Sprinkling of Both



The US hop industry has long been synonymous with high alpha production. Certain varieties of hops are champs in the production of high levels of alpha acid, and the resulting hop extract provides brewers worldwide with this important bittering component. US growers also produce an array of fine aroma hops that allow brewers to customize the profile of each unique beer. However, many of the interesting aroma-type hops that have been developed and grown in the US for decades have found popularity with brewers who are looking for distinctive flavors and aromas, around which a dizzying array of beer styles and specialty brews can be developed. Many of these hops also contain respectable amounts of alpha acid, and can serve as dual-purpose superstars in the brewing process.

#1 CRAFT VARIETY!

CASCADE

Cascade is an aroma hop that was developed by the USDA breeding program in Corvallis, Oregon and released in 1972. It has a medium strength aroma and provides a unique aroma profile with citrus, grapefruit, floral, and spicy notes, along with well-balanced bittering potential. It is the most popular hop with the US craft brewing industry, and has long been used by major brewers to provide unique flavor and aroma profiles. Cascade is currently one of the fastest growing US hop varieties, with new acreage being established each year to meet growing demand.



HISTORY

In 1968, Charles E. Zimmermann, USDA hop research scientist, developed a new hop variety in Oregon, code named 56013. He thought this new hop could be a strong US competitor to European aroma hops and had the potential to expand the US varieties available to breweries. At the time, US breweries sourced aroma hops from Europe.

The variety was released 4 years later, and it required several more years before brewers embraced Cascades. The rest is history. For over 35 years, Cascades have played a vital role with large breweries and have provided the iconic flavor for American craft beers.

Yield (kilos per hectare)	1,792-2,240	Myrcene*	45-60%
Yield (lbs. per acre)	1,600-2,000	Caryophyllene*	3.5-5.5%
Alpha acids	4.5-7.0%	Humulene*	8.0-13.0%
Beta acids	4.8-7.0%	Farnesene*	3.0-7.0%
Cohumulone†	33-40%	Storage**	48-52%
Total oils	0.7-1.4 Mls. per 100g dried hops		

CITRUS
FLORAL
GRAPEFRUIT SPICY



CHINOOK

Chinook was developed by the USDA breeding program in Washington State and released in 1985 as a high alpha variety. It has a highly acceptable beer aroma profile with smooth bitterness and full flavor.

Yield (kilos per hectare)	1,904-2,352	Myrcene*	35-40%
Yield (lbs. per acre)	1,700-2,100	Caryophyllene*	9.0-11.0%
Alpha acids	12-14%	Humulene*	18-23%
Beta acids	3.0-4.0%	Farnesene*	<1.0%
Cohumulone†	29-35%	Storage**	68%
Total oils	1.7-2.7 Mls. per 100g dried hops		

PINE **SPICY**
MEDIUM **INTENSE**
DISTINCTIVE
GRAPEFRUIT

CENTENNIAL

Centennial is an aroma variety that was released by Washington State University in 1990. It was derived from three-quarters Brewer's Gold with minor contributors from Fuggle, East Kent Golding and others. It is among the most popular varieties for US craft brewers and is sometimes referred to as a super Cascade.

MEDIUM **CITRUS**
INTENSE
FLORAL

Yield (kilos per hectare)	1,700-2,000	Myrcene*	45-55%
Yield (lbs. per acre)	1,500-1,750	Caryophyllene*	5.0-8.0%
Alpha acids	9.5-11.5%	Humulene*	10-18%
Beta acids	3.5-4.5%	Farnesene*	<1%
Cohumulone†	29-30%	Storage**	60-65%
Total oils	1.5-2.5 Mls. per 100g dried hops		

CRYSTAL

Crystal is a triploid variety that was bred by USDA from Hallertau mf, Cascade, Northern Brewer, and Early Green. It is perceived as the most pungent of the triploid Hallertau family of hops, and is increasingly popular among US craft brewers. It is a versatile variety that is used in Pilsners and Lagers, as well as ESBs and American and Belgian-style Ales.

MILD **SPICY**
FLORAL

Yield (kilos per hectare)	1,350-2,250	Myrcene*	40-65%
Yield (lbs. per acre)	1,200-2,000	Caryophyllene*	4-8%
Alpha acids	3.5-5.5%	Humulene*	18-24%
Beta acids	4.5-6.5%	Farnesene*	<1%
Cohumulone†	20-26%	Storage**	50%
Total oils	1.0-1.5 Mls. per 100g dried hops		

CTZ

Columbus, Tomahawk®, and Zeus are often grouped together and labeled as CTZ. They are referred to as Super High Alpha varieties, having alpha acid content of between 14.5-16.5%.

CITRUS
FENNEL
ANISEED **NETTLE**

Yield (kilos per hectare)	2,800-3,249	Myrcene*	40-50%
Yield (lbs. per acre)	2,500-2,900	Caryophyllene*	9-11%
Alpha acids	14.5-16.5%	Humulene*	12-18%
Beta acids	4.0-5.0%	Farnesene*	<1%
Cohumulone†	28-32%	Storage**	52%
Total oils	2.0-3.0 Mls. per 100g dried hops		

TRIPLE PEARL

TriplePearl is a triploid daughter of Perle that was released by USDA-ARS in late 2013. Pleasant, mellow aroma with notes of orange-citrus, orange rind/zest, melon, resin, spicy, and slight pepper.

ORANGE RIND/ZEST **RESIN**
ORANGE-CITRUS
SPICY **MELON** **PEPPER**

Yield (kilos per hectare)	1,600-1,650	Myrcene*	39.3-55%
Yield (lbs. per acre)	1,800-1,900	Caryophyllene*	3.5-5.1%
Alpha acids	10.25-11.2%	Humulene*	7.7-10.4%
Beta acids	3.3-4.2%	Farnesene*	.3-.6%
Cohumulone†	21.8-24.9%	Storage**	-
Total oils	1.1-1.79 Mls. per 100g dried hops		



CASHMERE

Cashmere was released by Washington State University in 2013. A daughter of Cascade, it includes Northern Brewer germplasm through the male parent. The alpha acid content of Cashmere is higher than Cascade. Cashmere contains no farnesene and twice as much humulene as Cascade. Cashmere's aroma has strong melon, fruity (lemon, lime peel, pineapple), coconut, and spicy notes. It is unique, pleasant, complex, and powerful.

Yield (kilos per hectare)	2,000-2,200	Myrcene*	39-42%
Yield (lbs. per acre)	1,800-2,000	Caryophyllene*	11.5-13%
Alpha acids	7.7-9.1%	Humulene*	26-29%
Beta acids	6.4-7.1%	Farnesene*	<1%
Cohumulone†	22-24%	Storage**	75%
Total oils	1.2-1.4 Mls. per 100g dried hops		

FRUITY **COCONUT** **LEMON**
MELON
SPICY **LIME PEEL** **PINEAPPLE**



WILLAMETTE

Named after Oregon's Willamette River, which runs through the state's hop growing region, Willamette was released in 1976 from the USDA breeding program. It is a daughter of the classic English variety, Fuggle, and is characterized by a low alpha content and mild aroma. Willamette is the most widely grown US aroma hop. It imparts a mild, slightly spicy, and pleasant aroma in beer.

CURRY INCENSE
CITRUS
 CARAMEL ELDERBERRY

Yield (kilos per hectare)	1,500-1,900	Myrcene*	30-40%
Yield (lbs. per acre)	1,300-1,700	Caryophyllene*	6.5-8.2%
Alpha acids	4.0-6.0%	Humulene*	20-27%
Beta acids	3.5-4.5%	Farnesene*	5.0-6.0%
Cohumulone†	30-35%	Storage**	60-65%
Total oils	1.0-1.5 Mls. per 100g dried hops		

TAHOMA

Tahoma was released by Washington State University in 2013. Tahoma is a daughter of Glacier that retains the very low cohumulone characteristic of Glacier with somewhat higher alpha acid content. Pleasant aroma with predominate citrus (lemon, slight grapefruit), along with cedar wood, pine, and spicy notes. It's considered Cascade-like.

LEMON GRAPEFRUIT
CITRUS
 CEDAR PINE SPICY

Yield (kilos per hectare)	2,000-2,200	Myrcene*	67-72%
Yield (lbs. per acre)	1,800-2,000	Caryophyllene*	2.9-3.5%
Alpha acids	7.2-8.2%	Humulene*	9-11%
Beta acids	8.5-9.5%	Farnesene*	<1%
Cohumulone†	15-17%	Storage**	75%
Total oils	1-2 Mls. per 100g dried hops		

YAKIMA GOLD

Yakima Gold was released by Washington State University in 2013. Yakima Gold, from a cross between Early Cluster and a native Slovenian male, is an excellent general purpose hop with smooth bitterness and a pleasant aroma.

LEMON ZEST
GRAPEFRUIT
 LEMONGRASS SPICY

Yield (kilos per hectare)	2,000-2,200	Myrcene*	45-50%
Yield (lbs. per acre)	1,800-2,000	Caryophyllene*	6.4-8.0%
Alpha acids	8.8-10.5%	Humulene*	21-25%
Beta acids	4.3-5.0%	Farnesene*	9-10%
Cohumulone†	21-23%	Storage**	85%
Total oils	1.9-2.3 Mls. per 100g dried hops		

US Hop Variety Snapshot

VARIETY	ALPHA/BETA	COHUM	OILS*	AROMA
AHATANUM™	5.7-6.3/5.0-6.5%	30-35%	0.8-1.2	FLORAL, EARTHY, CITRUS, GRAPEFRUIT
AMARILLO®	8.0-11.0/6.0-7.0%	21-24%	1.5-1.9	BLACK TEA, LEMON, PEACH, MELON, APRICOT, GRAPEFRUIT
APOLLO	15.0-19.0/5.5-8.0%	24-28%	1.5-2.5	AROMATIC, PLEASANT, GRAPEFRUIT
BITTER GOLD	15.5-18.8/6.1-8.0%	36-41%	0.8-3.9	FRUITY, TROPICAL, CITRUS, FRESH CUT GRASS
BRAVO	14.0-17.0/3.0-5.0%	29-34%	1.6-2.4	PLEASANT, FRUITY, FLORAL
BREWER'S GOLD (US)	8.0-10.0/3.5-4.5%	40-48%	2.0-2.4	BLACKCURRANT, FRUITY, SPICY
BULLION	6.7-12.9/3.7-9.1%	~39%	1.1-2.7	ZESTY BLACKCURRANT
CASCADE	4.5-7.0/4.8-7.0%	33-40%	0.7-1.4	FLORAL, SPICY, CITRUS, GRAPEFRUIT
CASHMERE	7.7-9.1/6.4-7.1%	22-24%	1.2-1.4	MELON, FRUITY (LEMON, LIME PEEL, PINEAPPLE), COCONUT, SPICY
CALYPSO	12.0-14.0/5.0-6.0%	40-42%	1.6-2.5	PLEASANT FRUITY AROMA, PEAR, APPLE
CENTENNIAL	9.5-11.5/3.5-4.5%	29-30%	1.5-2.5	MEDIUM INTENSE, FLORAL, CITRUS
CHELAN	12.0-14.5/8.5-9.8%	33-35%	1.5-1.9	PLEASANT CITRUS
CHINOOK	12.0-14.0/3.0-4.0%	29-35%	1.7-2.7	MEDIUM INTENSE, SPICY, PINE, DISTINCTIVE GRAPEFRUIT
CITRA®	11.0-13.0/3.5-4.5%	22-24%	2.2-2.8	STRONG CITRUS, TROPICAL FRUIT
CLUSTER	5.5-8.5/4.5-5.5%	37-43%	0.4-0.8	FLORAL, SPICY
COLUMBIA	6.8-11.5/2.9-5.6%	~40%	0.5-1.6	SUBTLE EARTH, MILD FRUIT
COLUMBUS	14.5-16.5/4.0-5.0%	28-32%	2.0-3.0	CITRUS, FENNEL, NETTLE, ANISEED
COMET	9.0-11.0/4.0-6.0%	38-42%	1.0-1.5	GRAPEFRUIT AND CITRUS
CRYSTAL	3.5-5.5/4.5-6.5%	20-26%	1.0-1.5	MILD, SPICY, FLORAL
CTZ	14.5-16.5/4.0-5.0%	28-32%	2.0-3.0	CITRUS, FENNEL, NETTLE, ANISEED
DELTA	5.5-7.0/5.5-7.0%	22-24%	0.5-1.1	SLIGHTLY SPICY WITH A HINT OF CITRUS
EL DORADO®	14.0-16.0/7.0-8.0%	23-33%	2.5-2.8	TROPICAL FRUIT, PEAR, WATERMELON, STONE FRUIT
EROICA	7.3-14.9/3.0-5.3%	~40%	~0.9	FORWARD FRUIT FLAVORS
FIRST GOLD	5.6-9.3/2.3-4.1%	32-34%	0.7-1.5	SPICY, SIMILAR TO GOLDING
FUGGLE (US)	4.0-5.5/1.5-2.0%	25-32%	0.7-1.2	WOODY, FRUITY
GALENA	11.5-13.5/7.2-8.7%	36-40%	0.9-1.3	CITRUS, LIME, GOOSEBERRY, BRANDY, PEAR, PINEAPPLE, SPICY
GLACIER	~5.5/ ~8.2%	11-13%	0.7-1.6	PLUM, ARTICHOKE, ELDERFLOWER, VANILLA, BLACKBERRY
GOLDING (US)	4.0-6.0/2.0-3.0%	23-28%	0.7-1.0	MILD, DELICATE, SWEET FLORAL
HALLERTAU (US)	3.5-5.5/3.5-5.5%	18-24%	0.6-1.0	MILD, SPICY, HERBAL, FLORAL
HORIZON	11.0-13.0/6.5-8.5%	16-19%	0.5-2.0	FLORAL, SPICY

VARIETY	ALPHA/BETA	COHUM	OILS*	AROMA
LIBERTY	3.0-5.0/3.0-4.0%	24-30%	0.6-1.2	MILD, SLIGHTLY SPICY
MAGNUM (US)	12.0-14.0/4.5-6.0%	24-28%	1.9-2.3	NOT DISTINCT
MILLENNIUM	14.5-16.5/4.3-5.3%	28-32%	1.8-2.2	STRAWBERRY, ELDERFLOWER, CHOCOLATE, TOFFEE, PEAR
MOSAIC®	11.5-13.5/3.2-3.9%	24-26%	1.0-1.5	PEAR, GOOSEBERRY, MANDARIN, LIME, PEACH
MT. HOOD	4.0-7.0/5.0-8.0%	21-23%	1.2-1.7	HONEY, LEMON CAKE, LEMON TEA, TARRAGON, FENNEL
MT. RAINIER	8.0-10.8/7.6-9.3%	21-23%	1.8-2.7	FLORAL AND NOBLE AROMA, CITRUS AND LICORICE
NEWPORT	13.5-17.0/7.2-9.1%	36-38%	1.6-3.4	MILD
NORTHERN BREWER (US)	8.0-10.0/3.0-5.0%	20-30%	1.5-2.0	MEDIUM INTENSITY, PINE, MINT
NUGGET	11.5-14.0/4.2-5.8%	22-26%	1.8-2.2	LIME, GINGER, PINEAPPLE, GERANIUM, LYCHEE
OLYMPIC	10.6-13.8/3.8-6.1%	~31%	0.8-2.5	CITRUS, SUBTLE SPICE
PALISADE®	5.5-9.5/6.0-8.0%	24-29%	1.4-1.6	ORANGE, APRICOT, PASSION FRUIT, HONEY, YOGURT
PERLE (US)	7.0-9.5/4.0-5.0%	27-32%	0.7-0.9	SLIGHTLY SPICY, HERBAL, FLORAL
SAAZ (US)	3.0-4.5/3.0-4.5%	24-28%	0.5-1.0	MILD SPICE, EARTH
SANTIAM	5.0-7.0/6.0-8.0%	22-24%	1.3-1.5	HERBAL, NOBLE HOP AROMA
SIMCOE®	12.0-14.0/4.0-5.0%	15-20%	2.0-2.5	UNIQUE PINE-LIKE AROMA
SORACHI ACE	12.0-13.0/8.8-9.9%	23-27%	2.8-3.2	UNIQUE LEMON AND DILL
STERLING	6.0-9.0/4.0-6.0%	22-28%	1.3-1.9	HERBAL, SPICY, HINT OF FLORAL, CITRUS
SUMMIT®	16.0-18.0/4.0-6.0%	26-33%	1.5-2.5	PEPPER, GOOSEBERRY, WILD GARLIC, INCENSE, ANISEED
SUPER GALENA	13.0-16.0/8.0-10%	35-40%	1.5-2.5	CITRUS, SIMILAR TO GALENA
TAHOMA	7.2-8.2/8.5-9.5%	15-17%	1.0-2.0	CITRUS (LEMON, SLIGHT GRAPEFRUIT), CEDAR WOOD, PINE, SPICY
TETNANG (US)	4.0-5.0/3.0-4.0%	20-25%	0.4-0.8	MILD, SLIGHTLY SPICY
TOMAHAWK	14.5-16.5/4.0-5.0%	28-32%	2.0-3.0	CITRUS, FENNEL, NETTLE, ANISEED
TRIPLEPEARL	10.2-11.2/3.3-4.2%	22-25%	1.1-1.8	ORANGE-CITRUS, ORANGE RIND/ZEST, MELON, RESIN, SPICY, SLIGHT PEPPER
ULTRA	2.0-3.5/3.0-4.5%	23-38%	0.5-1.0	MILD, PLEASANT, SAAZ-LIKE
VANGUARD	5.5-6.0/6.0-7.0%	14-16%	0.9-1.2	MILD, PLEASANT, SIMILAR TO HALLERTAU MITTELFUEH
WARRIOR®	15.0-18.0/4.3-5.3%	22-26%	1.3-1.7	VERY MILD
WILLAMETTE	4.0-6.0/3.5-4.5%	30-35%	1.0-1.5	CITRUS, INCENSE, ELDERBERRY, CARAMEL, CURRY
YAKIMA GOLD	8.8-10.5/4.3-5.0%	21-23%	1.9-2.3	GRAPEFRUIT, LEMON ZEST, LEMONGRASS, SLIGHTLY SPICY
ZEUS	12.0-16.5/4.0-6.0%	27-35%	1.0-2.0	AROMATIC, PLEASANT

* OILS = ML/100G

FOR DETAILED VARIETY LISTINGS: USAHOPS.COM 11



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