

Amarillo®

U.S.

Aroma Hop



Amarillo® is a branded hop of recent origin, introduced by Virgil Gamache Farms Inc. in Washington state. This brand is characterized by mid to high alpha and low cohumulone content. Its aroma is reported to be similar to Cascade and the variety has good resistance to powdery mildew.

Pedigree	Open Pollination
Aroma/Flavor	Floral, citrus
Alpha Acids*	8.0 - 11.0 %
Beta Acids	6.0 - 7.0 %
Cohumulone	21 - 24 % of alpha acids
Total Oil	1.5 - 1.9 ml/100g
Myrcene	68 - 70 % of total oil
Humulene	9 - 11 % of total oil
Caryophyllene	2 - 4 % of total oil
Farnesene	2 - 4 % of total oil
Storage Stability	Fair

* Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA