



Amarillo®

U.S.
Aroma Hop

Amarillo® is an aroma variety of recent origin, introduced by Vigil Gamache Farms Inc. in Washington state. The variety 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	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