

Ahtanum

U.S.

Aroma Hop



Ahtanum is a cultivar named after the district in which it is grown, near Yakima. Ahtanum has an appealing aroma with exceptionally floral notes. It is used for its aromatic properties and moderate bittering.

Pedigree	Open Pollination
Aroma	Citrus, floral
Alpha Acids*	5.7 - 6.3 %
Beta Acids	5.0 - 6.5 %
Cohumulone	30 - 35 % of alpha acids
Total Oil	0.8 - 1.2 ml/100g
Myrcene	50 - 55 % of total oil
Humulene	16 - 20 % of total oil
Caryophyllene	9 - 12 % of total oil
Farnesene	< 1 % of total oil
Storage Stability	Fair to Good

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