

Apollo™

U.S.

High Alpha Hop



This super high alpha hop brand was developed through the Hopsteiner Breeding Program and released in 2006. It is resistant to powdery and downy mildew. Apollo™ has very high alpha, good storage stability and low cohumulone. Added late into the brew boil, it is said to provide a strong grapefruit and hoppy note.

Pedigree	Daughter of Zeus
Aroma/Flavor	Strong grapefruit
Alpha Acids*	15.0 - 19.0%
Beta Acids	5.5 - 8.0 %
Cohumulone	24 - 28 % of alpha acids
Total Oil	1.5 - 2.5 ml/100g
Myrcene	30 - 55 % of total oil
Humulene	20 - 35 % of total oil
Caryophyllene	14 - 20 % of total oil
Farnesene	< 1 % of total oil
Storage Stability	Excellent

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