

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