

# Palisade®

U.S.

Aroma Hop



Palisade® is an aroma variety bred by Yakima Chief Ranches. It is popular in brewing for its aromatic properties and moderate bittering and has good resistance to powdery mildew. The Palisade® cultivar is named after an important instrument used in hop cultivation.

<b>Pedigree</b>	<b>Open pollination</b>
<b>Aroma</b>	<b>Mild, pleasant aroma</b>
<b>Alpha Acids*</b>	<b>5.5 - 9.5 %</b>
<b>Beta Acids</b>	<b>6.0 - 8.0 %</b>
<b>Cohumulone</b>	<b>24 - 29 % of alpha acids</b>
<b>Total Oil</b>	<b>1.4 - 1.6 ml/100g</b>
<b>Myrcene</b>	<b>9 - 10 % of total oil</b>
<b>Humulene</b>	<b>19 - 22 % of total oil</b>
<b>Caryophyllene</b>	<b>16 - 18 % of total oil</b>
<b>Farnesene</b>	<b>&lt; 1 % of total oil</b>
<b>Storage Stability</b>	<b>Good</b>

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