



Santiam

U.S.
Aroma Hop

Santiam is a recently developed American aroma hop that contains noble hop characteristics similar to German grown Tettnanger. Released in 1997, this hop has noble-type characteristics with high farnesene and floral with peppery spice aroma notes. It is tolerant to downy mildew but susceptible to powdery mildew.

Pedigree	Triploid selection from Tettnanger, Hallertau MF and triploid USDA male
Aroma	Herbal, noble-type
Alpha Acids*	5.5 - 7.0 %
Beta Acids	7.0 - 8.5 %
Cohumulone	20 - 22 % of alpha acids
Total Oil	1.3 - 1.7 ml/100g
Myrcene	30 - 45 % of total oil
Humulene	20 - 25 % of total oil
Caryophyllene	5 - 8 % of total oil
Farnesene	13 - 16 % of total oil

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