

HBC 291

U.S. EXPERIMENTAL FLAVOR HOP



HOP BREEDING COMPANY
SELECT BOTANICALS GROUP • JOHN I. HAAS INC.



HAAS

PEDIGREE

HBC 291 is an experimental cultivar that provides a more traditional yet unique hop character, providing the floral and herbal notes one would expect from a fine noble aroma hop. It's mother is the U.S. developed aroma variety Glacier; the grandmother being the long established European noble aroma variety known as Tardif de Bourgogne originating in the Bourgogne region of Eastern France. The father is a son of the U.S. developed Nugget variety. HBC 291 is characterized by having numerous small, dense cones with moderate alpha acids. The variety is expected to be named and commercialized in 2016.

AROMA PROFILE

The aroma profile of HBC 291 has been described as a "super noble hop" with its wonderful floral and herbal notes followed by a backdrop of citrus and earthy character. A touch of sweet fruity aroma rounds out this well-balanced hop. In beer, the floral notes are accentuated yet complemented nicely by fruity and citrus with just a hint of herbal. Don't expect an in-your-face fruity character with HBC 291 as seen with some recent U.S. variety releases - this hop is approachable and balanced. Great for distinctive IPAs and pale ales but perfect for sessionable and lager-style beers.

Pedigree	U.S. Glacier & U.S. Nugget
Aroma	Floral, herbal, citrus
Alpha Acids*	10.0 – 12.0%
Beta Acids	4.5 – 5.5%
Cohumulone	21 – 23% of alpha acids
Total Oil	1.5 – 2.5ml/100g
Myrcene	37 – 39% of total oil
Humulene	23 – 25% of total oil
Caryophyllene	6 – 8% of total oil
Geraniol	0.7 – 1.3% of total oil
Linalool	1.0 – 1.4% of total oil
Storage Stability	Good

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

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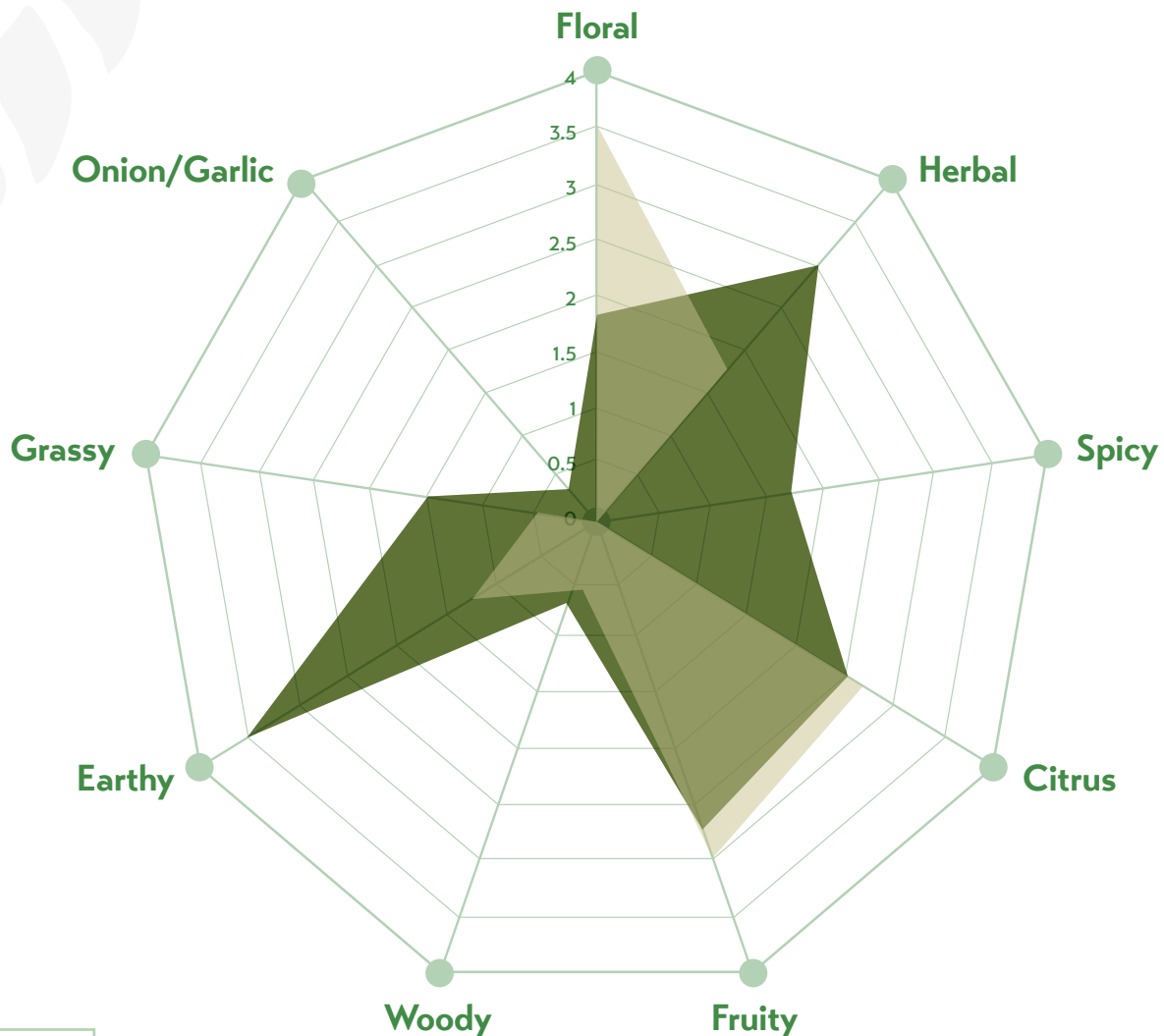


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FLAVOR NOTES



*Beer kettle hopped and dry hopped with 291 hops at -1.0 lb/bbl.