

HBC 431

U.S. EXPERIMENTAL FLAVOR HOP



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



HAAS

PEDIGREE

HBC 431 has commercial potential as a high flavor, high alpha hop variety developed through the HBC breeding program, but she has very little known family history. HBC 431 is a result of the open pollination of a mother with unknown ancestry, and open pollination means the identity of the father is also unknown. The variety is characterized by having numerous small, dense cones with distinctive aroma and high alpha acids. The variety yields and processes well.

AROMA PROFILE

The aroma of HBC 431 is a complex assortment of fruits accompanied by earthy and herbal aromas. Its fruity character has been described as peaches, berries, and tropical fruits. The fruity character of the hop follows through into beer along with much of the citrus, herbal, and earthy notes. HBC 431 is well-suited for just about any style of beer that aims to deliver fine fruity aroma. The hop also provides good bitterness potential.

DESCRIPTION

Fruity descriptors include peaches, berries, tropical fruit.

Pedigree	Unknown
Aroma	Herbal, floral, spicy
Alpha Acids*	14.0 – 16.0%
Beta Acids	4.0 – 5.0%
Cohumulone	18% of alpha acids
Total Oil	1.5ml/100g
Myrcene	33 – 37% of total oil
Humulene	22 – 26% of total oil
Caryophyllene	13 – 14% of total oil
Geraniol	-0.6% of total oil
Linalool	-0.5% 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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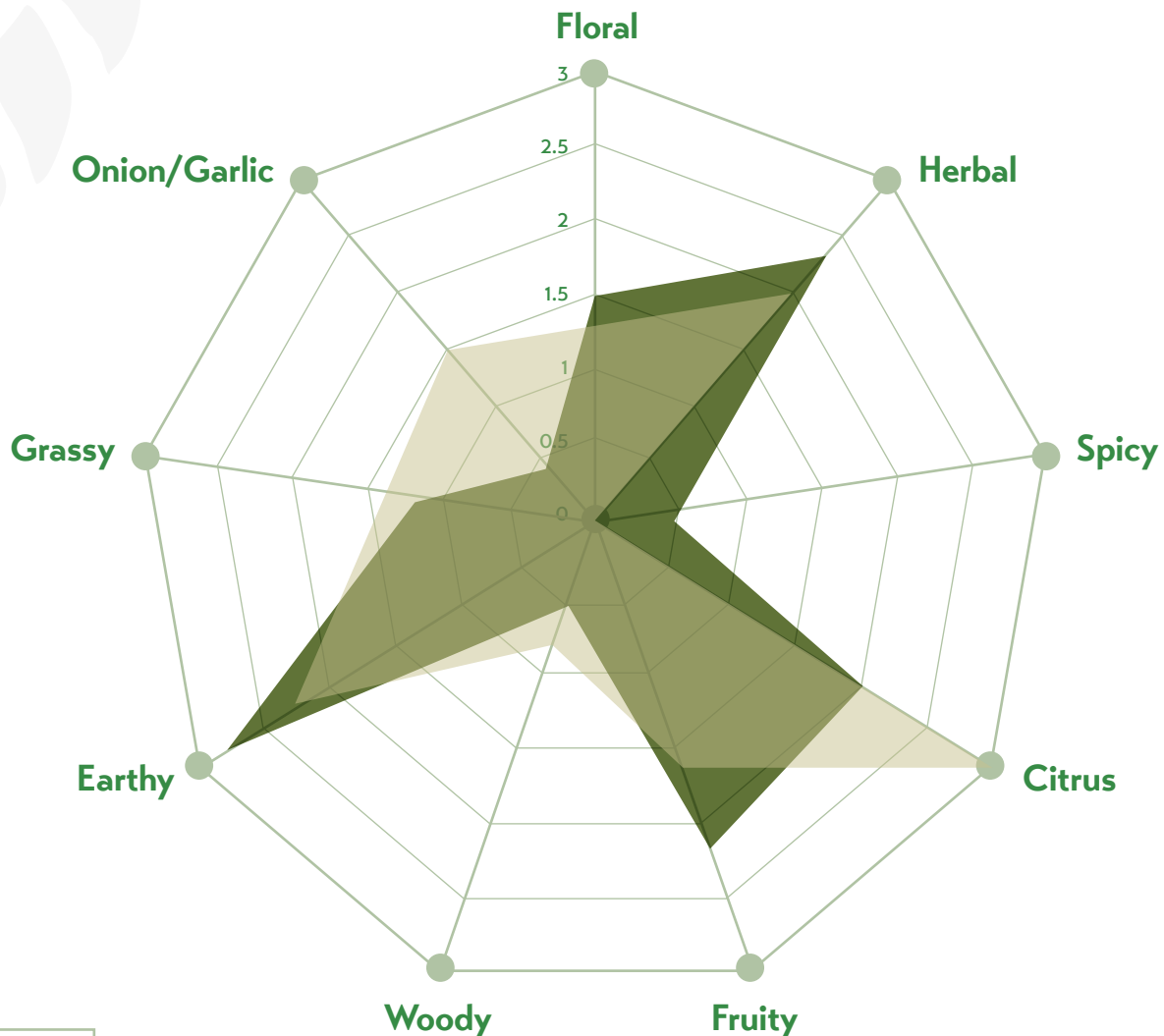


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FLAVOR NOTES



*Beer was kettle hopped and dry hopped with HBC 431 at -1.0 lb/bbl.