

HBC 472

U.S. EXPERIMENTAL FLAVOR HOP



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

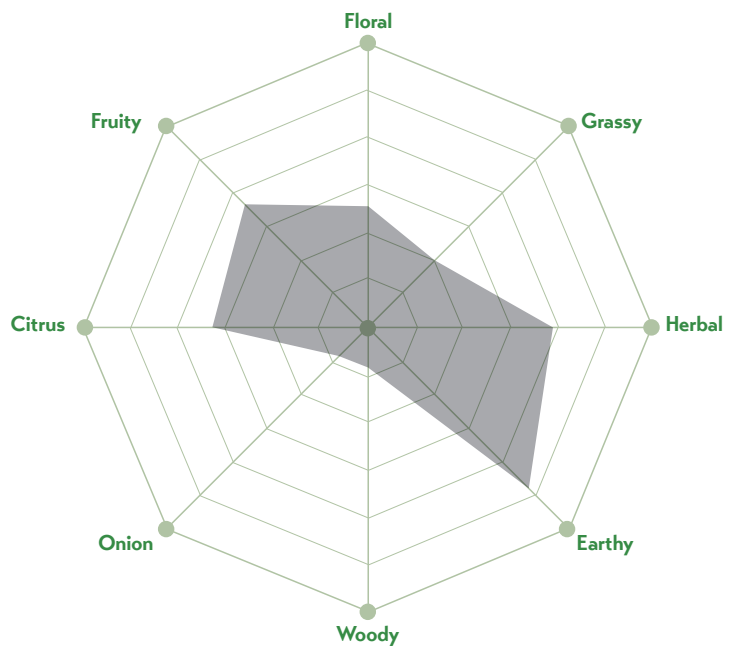


HAAS

HBC 472 was bred and developed through the Hop Breeding Company (HBC) in the Yakima Valley, Washington and is the result of the open pollination of a wild American hop known as the subspecies *neomexicanus*. The uniqueness of the flavor characteristics HBC 472 gives to beer has generated a great deal of interest in this cultivar among brewers. The aroma of the HBC 472 hop consists of floral, woody, earthy, and coconut. In beer this hop delivers a surprising fruity note along with its distinctive “472 coconut-woody character.”

Aroma	Floral, woody, coconut
Alpha Acids*	9.0 – 11.0%
Beta Acids	7.0 – 9.0 %
Cohumulone	42 – 46% of alpha acids
Total Oil	1.5 – 2.5 ml/100g
Myrcene	30 – 32% of total oil
Humulene	1 – 2% of total oil
Caryophyllene	30 – 32% of total oil
Geraniol	~0.2% of total oil
Linalool	~0.1% of total oil

Sensory Notes from a beer dry-hopped with HBC 472 hops.



Additional descriptors include woody/coconut and in beer, a distinctive whiskey/bourbon note.

* Alpha acids are determined by spectrophotometric (ASBC Hops-6)