

# HBC 682

## U.S. EXPERIMENTAL SUPER ALPHA HOP



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



**HAAS**

### PEDIGREE

HBC 682 is a super alpha hop cultivar with a very mild and pleasant aroma, high yield with a very high alpha content, good storage, and good resistance to hop powdery and downy mildew. The mother of HBC 682 is a breeding line of the HBC with similar characteristics. These valuable characteristics come to the mother by way of her father who is a fine “English gentleman” from the breeding program at Wye College in Kent, England.

### AROMA PROFILE

The aroma profile of the hop cone is described as Herbal, Earthy, and Floral. A single hopped beer made with HBC 682 was described as having a strong Earthy aroma. When used as a bittering hop HBC 682 provides a very neutral flavor to beer, and a pleasant bitterness. Analytical data for HBC 682 is shown in the table to the right.

<b>Pedigree</b>	HBC 463 and UK male
<b>Aroma</b>	Herbal, floral, spicy
<b>Alpha Acids*</b>	18.0 – 21.0%
<b>Beta Acids</b>	4.5 – 5.5%
<b>Cohumulone</b>	30 – 32% of alpha acids
<b>Total Oil</b>	1.0 – 2.0ml/100g
<b>Myrcene</b>	48 – 52% of total oil
<b>Humulene</b>	13 – 15% of total oil
<b>Caryophyllene</b>	4.5 – 5.5% of total oil
<b>Geraniol</b>	2.5 – 3.0% of total oil
<b>Linalool</b>	0.5 – 0.8% of total oil
<b>Storage Stability</b>	Good

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

# HBC 682

U.S. EXPERIMENTAL SUPER ALPHA HOP

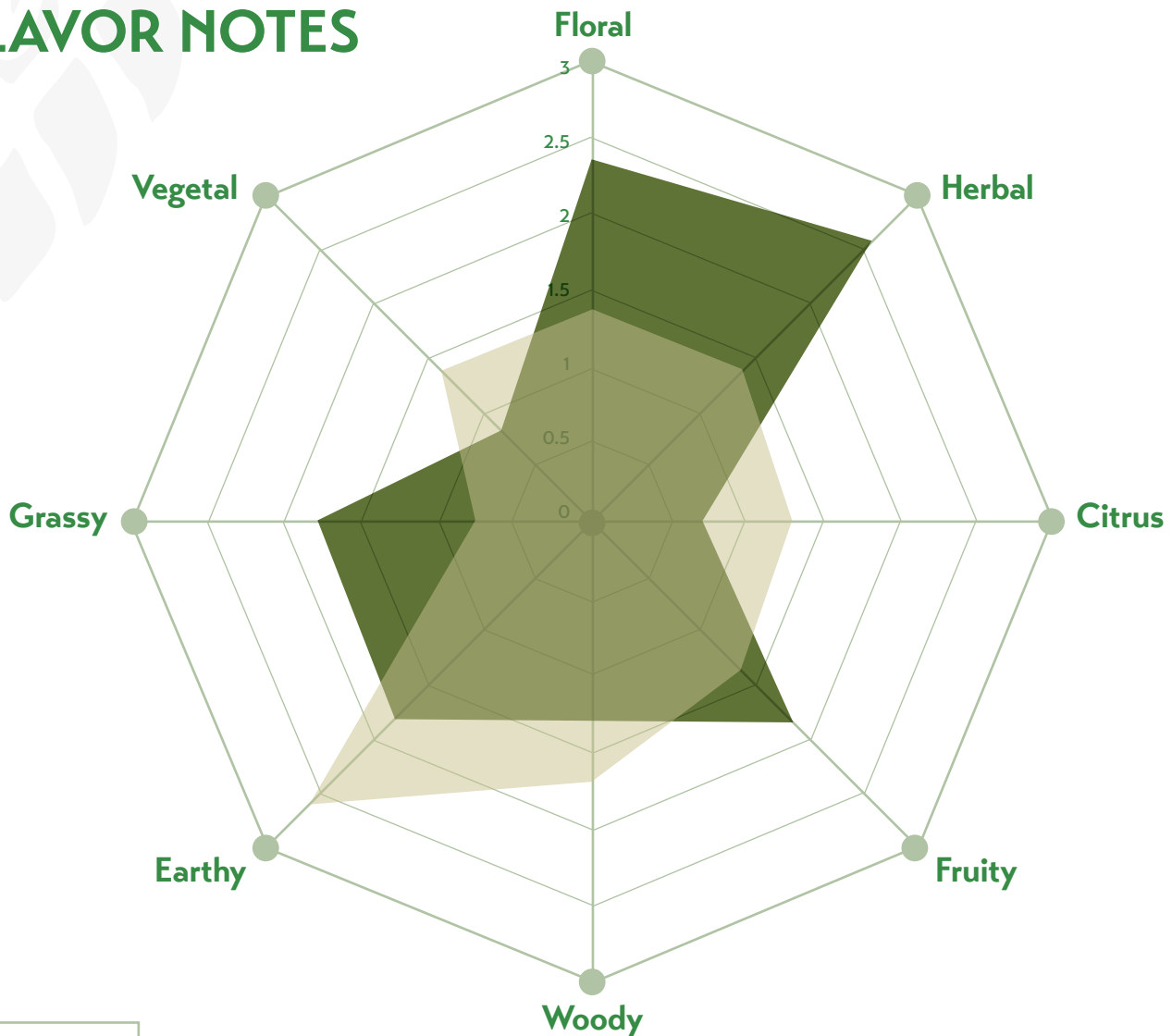


**HOP BREEDING COMPANY**  
SELECT BOTANICALS GROUP • JOHN I. HAAS INC.



**HAAS**

## FLAVOR NOTES



\*Beer kettle hopped and dry hopped with 682 hops at -1.0 lb/bbl.