

BRU-1™

U.S. EXPERIMENTAL FLAVOR HOP

BRULOTTE
FARMS



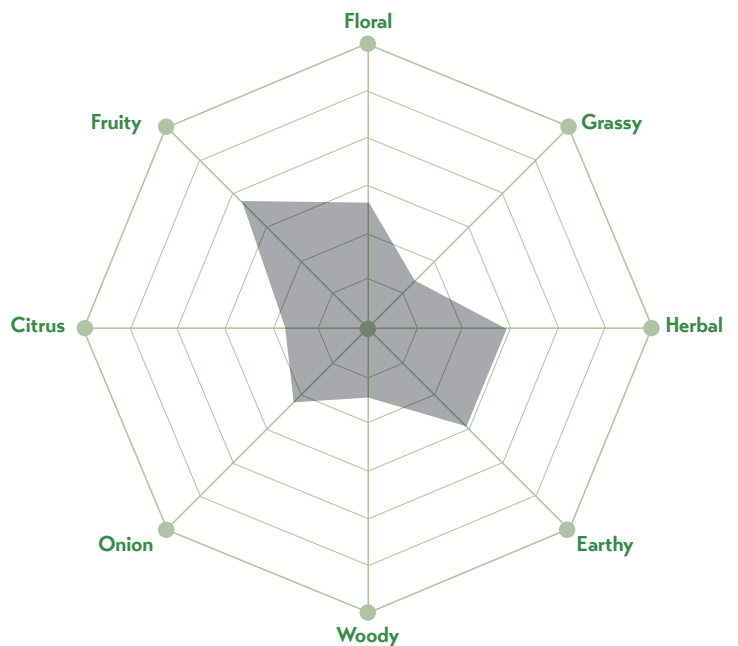
HAAS™

The experimental variety Bru-1™, developed through Brulotte Farms in the Yakima Valley, exemplifies the bold flavor of new American aroma varieties. The hops have a pleasant fruity character that dominates the aroma, but in beer, Bru-1™ really shines. The Haas Experimental Brewery made a beer dry hopped with 2.0 lbs per barrel of hop, and the beer aroma was described as pineapple, tropical fruit, and spicy. Bru-1™ has shown to pair well with Citra, Chinook, HBC 438, and other U.S. aroma varieties.

Aroma	Fruity, floral, spicy
Alpha Acids*	13.0 – 15.0%
Beta Acids	8.0 – 10.0%
Cohumulone	35 – 37% of alpha acids
Total Oil	1.5 – 2.0 ml/100g
Myrcene	50 – 55% of total oil
Humulene	9 – 11% of total oil
Caryophyllene	7 – 8% of total oil
Farnesene	< 1% of total oil

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

Sensory Notes from a beer dry-hopped with 2.0 lbs/bbl of Bru-1™ hops.



- Highest rated attribute is fruity.
- Additional descriptors include distinct pineapple and sweet fruit.