



HBC 353 is a utility hop that we use for bittering and aroma additions in lagers and certain ale styles. HBC 353 delivers a noble-like **flavor** to beer that has been described as herbal, floral, honey, woody, and tea. The words *drinkable*, *sessionable*, and *pleasant* are often used to describe beers made with HBC 353.

PEDIGREE

HBC 353 is an experimental hops cultivar developed by the Hop Breeding Company. HBC 353 resulted from a hybrid pollination of the cultivar Ahtanum and male parent F10M-001.

Alpha Acids*	6.5 – 9.0%
Beta Acids	7.4 – 10.3%
Total Oil	1.0 – 2.2 ml/100g

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

RECOMMENDED BEER STYLES

American Lagers, Helles, Pilsner, Kolsch, Cream Ale, Golden Ale, Wheat Ale, Belgian Ale, Amber Ale, Brown Ale.

TOTAL OIL COMPOSITION

Myrcene	45 – 55%
Humulene	15 – 25%
Caryophyllene	5 – 10%
Farnesene	0 – 1%
Geraniol	0 – 1%
Linalool	0 – 1%

Oil composition determined by Gas Chromatography (ASBC Hops-17, EBC 7.1.2)

KEY FLAVORS



Green Tea,
Tarragon

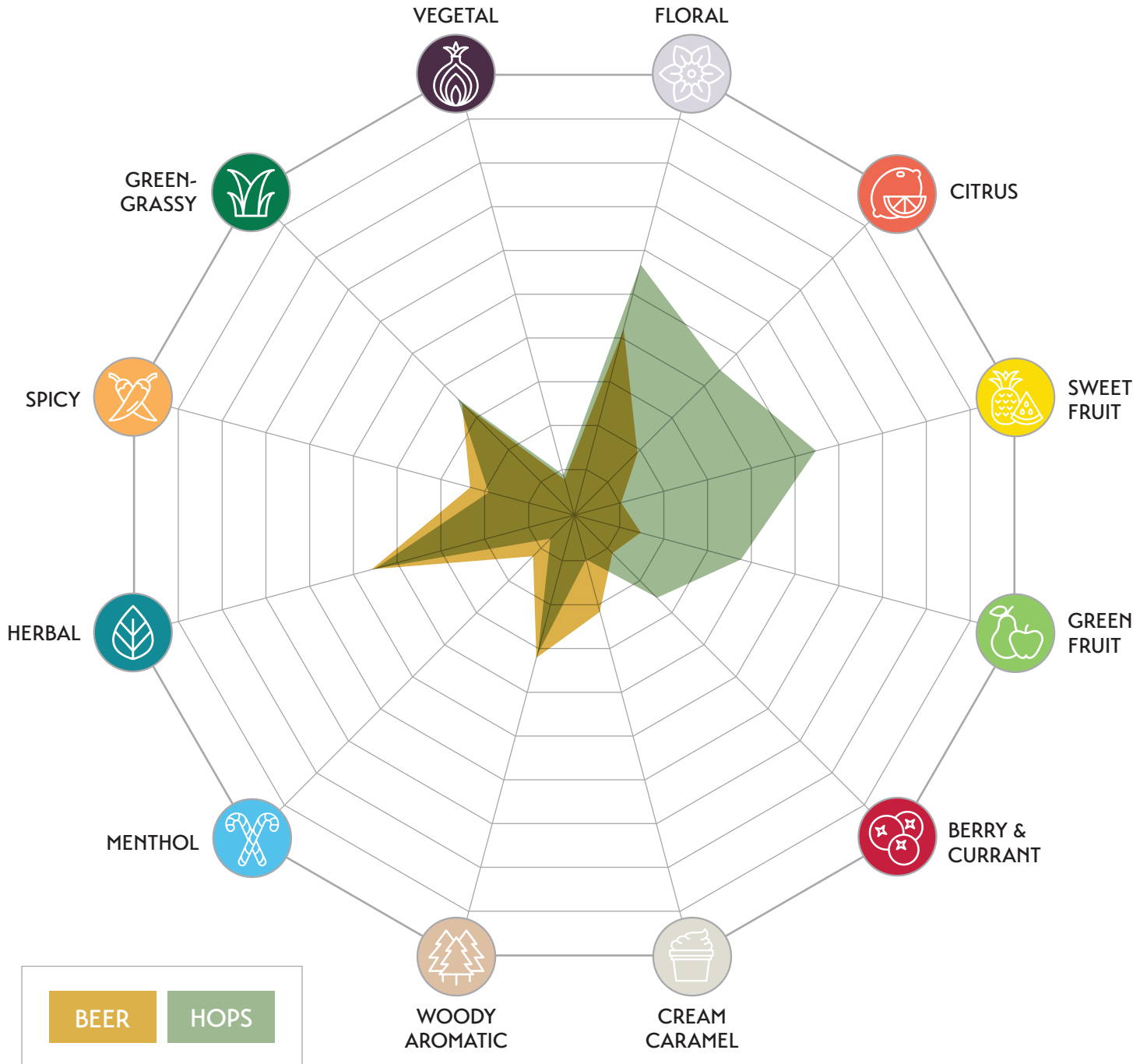


Elderflower,
Chamomile



Nettle

HBC 353 BEER VS. HOP ATTRIBUTES



The beer was a Pale Ale style beer dry hopped with 1.5 lb/bbl of HBC 353 pellets. Samples were evaluated by the Haas trained panel, and scored on a scale of 0 to 10.