



AROMA PROFILE

HBC 472 has a special **flavor** profile that has generated interest amongst brewers. The hop touts a combination of cream, vanilla, and wood flavor along with citrus. In beer, the flavor has been described as "coconut", "barrel aged," and "whiskey." HBC 472 can be used in a myriad of beer styles, because its flavor synergizes well with both malt flavors and hop flavors.

PEDIGREE

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.

RECOMMENDED BEER STYLES

Cream Ale, Amber Ale, Brown Ale, Porter, Stout, Pale Ales, India Pale Lager (IPL), India Pale Ale (IPA), Session IPA, New England IPA, Imperial IPA.

KEY FLAVORS



Oak, Bourbon Barrel



Coconut, Vanilla



Orange

Alpha Acids*	7.0 - 10.0%
Beta Acids	7.0 - 9.0%
Total Oil	1.5 - 2.5 ml/100g

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

TOTAL OIL COMPOSITION

Myrcene	35 - 45%
Caryophyllene	25 - 30%
Farnesene	4 - 6%
Humulene	1 - 5%
Geraniol	0 - 1%
Linalool	0 - 1%

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

HBC 472 BEER VS. HOP ATTRIBUTES



The beer was a Pale Ale style beer dry hopped with 1.5 lb/bbl of HBC 472 pellets. Samples were evaluated by the Haas trained panel, and scored on a scale of 0 to 10.