



AROMA PROFILE

When used as a whirlpool addition or dry hop addition, HBC 586 delivers a large medley of fruit **flavors** associated with tropical fruits. The fruity flavors of HBC 586 has been described as mango, guava, lychee, citrus, with slight sulfur and herbal notes. Many find HBC 586 to have fruit flavors that are special and new to the world of hops.

PEDIGREE

HBC 586 is an experimental hops cultivar developed by the Hop Breeding Company. HBC 586 resulted from a hybrid pollination of an unpatented female selection YCR 21 and male parent 01239-2.

RECOMMENDED BEER STYLES

Wheat Ale, Golden Ale, American style lagers, Pale Ales, India Pale Lager (IPL), India Pale Ale (IPA), Session IPA, New England IPA, Imperial IPA.

KEY FLAVORS



Mango



Orange



Pepper

Alpha Acids*	12.0 – 13.0%
Beta Acids	7.5 – 8.5%
Total Oil	1.2 – 2.5 ml/100g

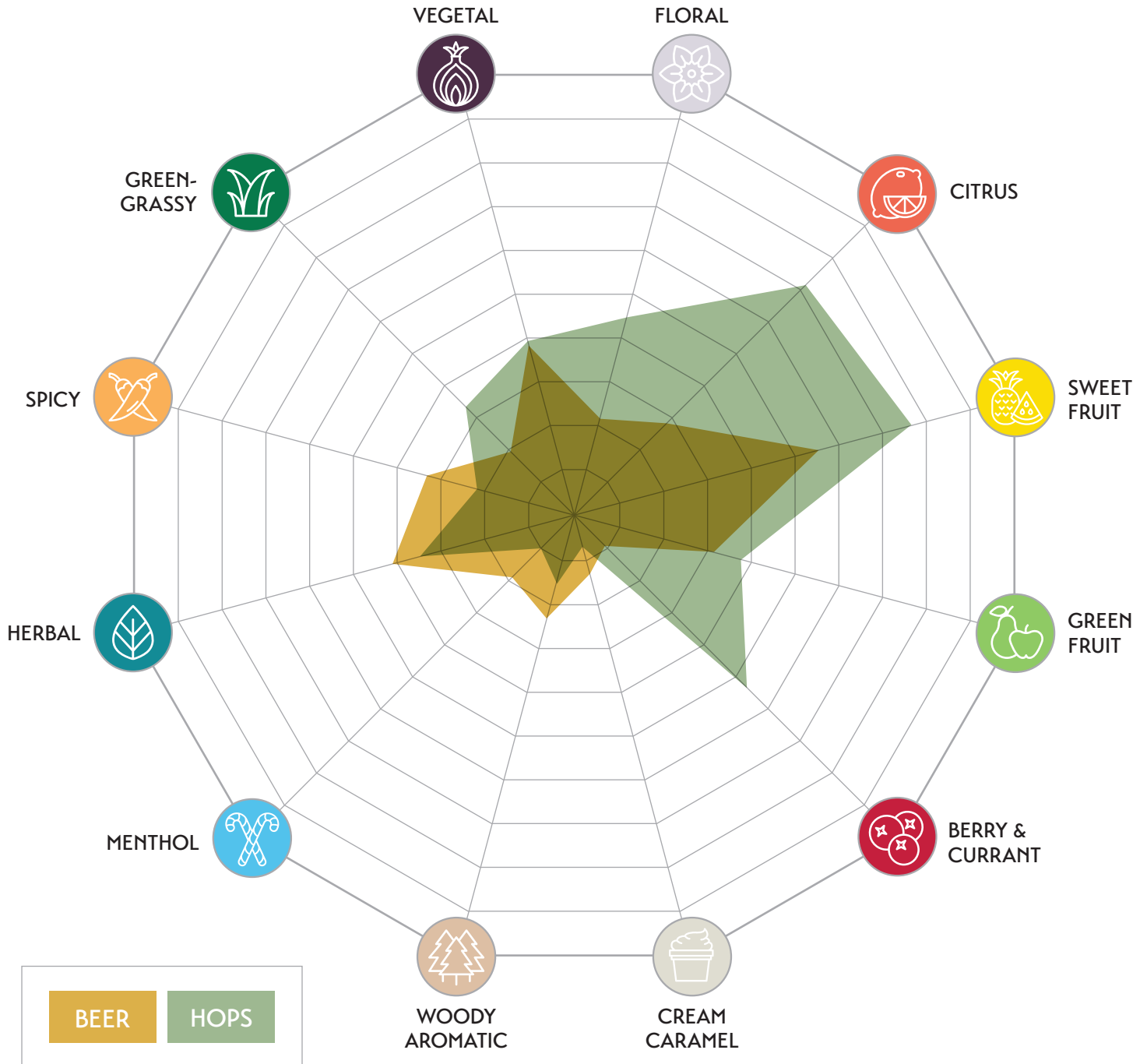
*Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA

TOTAL OIL COMPOSITION

Myrcene	40 – 50%
Humulene	14 – 22%
Caryophyllene	7 – 15%
Geraniol	1 – 3%
Farnesene	0 – 1%
Linalool	0 – 1%
Cohum (%)	38 – 40%

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

HBC 586 BEER VS. HOP ATTRIBUTES



The beer was a Pale Ale style beer dry hopped with 1.5 lb/bbl of HBC 586 pellets. Samples were evaluated by the Haas trained panel, and scored on a scale of 0 to 10.