



# Cascade

U.S.  
Aroma Hop

Cascade was developed in the USDA breeding program at Oregon State University and released as a U.S. aroma variety in 1972. It is characterized by its dark green elongated cone with an aroma that is of medium strength often described as a distinctive floral, grapefruit-like character. Cascade is the definitive hop for American craft brews.

<b>Pedigree</b>	<b>Cross of English Fuggle with male originating from Russian variety Serebrianka</b>
<b>Aroma/Flavor</b>	<b>Unique floral, citrus</b>
<b>Alpha Acids*</b>	<b>4.5 - 7.0 %</b>
<b>Beta Acids</b>	<b>4.8 - 7.0 %</b>
<b>Cohumulone</b>	<b>33 - 40 % of alpha acids</b>
<b>Total Oil</b>	<b>0.7 - 1.4 ml/100g</b>
<b>Myrcene</b>	<b>45 - 60 % of total oil</b>
<b>Humulene</b>	<b>8 - 13 % of total oil</b>
<b>Caryophyllene</b>	<b>3 - 6 % of total oil</b>
<b>Farnesene</b>	<b>3 - 7 % of total oil</b>
<b>Storage Stability</b>	<b>Very poor</b>

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