



## 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

<b>Alpha Acids*</b>	7.0 – 10.0%
<b>Beta Acids</b>	7.0 – 9.0%
<b>Total Oil</b>	1.5 – 2.5 ml/100g

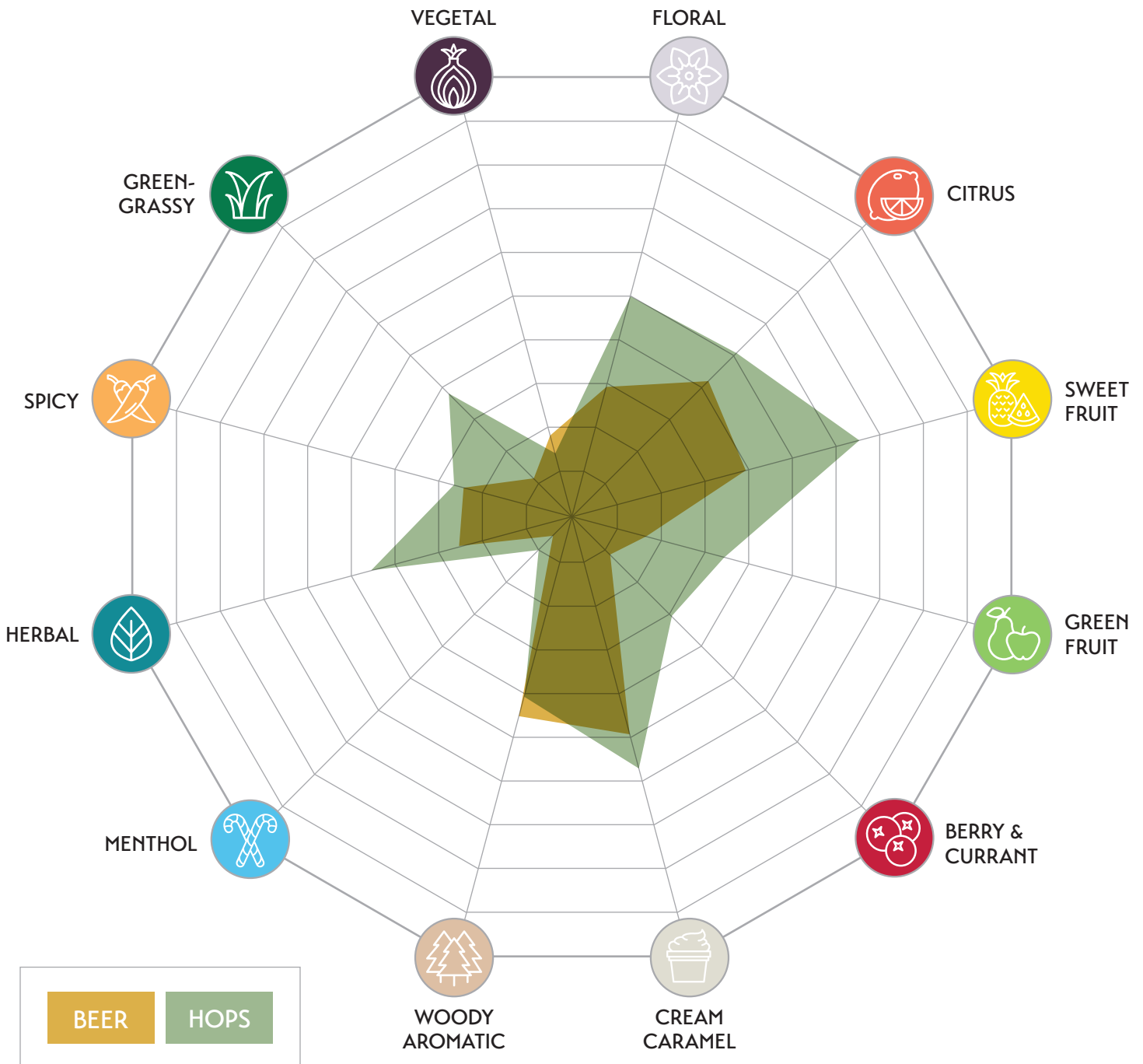
\*Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA

### TOTAL OIL COMPOSITION

<b>Myrcene</b>	35 – 45%
<b>Caryophyllene</b>	25 – 30%
<b>Farnesene</b>	4 – 6%
<b>Humulene</b>	1 – 5%
<b>Geraniol</b>	0 – 1%
<b>Linalool</b>	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.