



# Sabro™

## U.S. Aroma Hop

Sabro™ brand HBC 438 was developed by the Hop Breeding Company and released in 2018. Sabro is an aroma hop that is notable for its complexity of fruity and citrus flavors. It imparts distinct tangerine, coconut, tropical fruit, and stone fruit aromas, with hints of cedar, mint, and cream. Sabro's pedigree is the result of a unique cross pollination of a female neomexicanus hop. With a robust brewing performance, Sabro proves to be a strongly expressive hop that translates its flavor incredibly well into beer.

Pedigree	Neomexicanus Female
Aroma	Fruity, citrus, coconut
Alpha Acids*	12.0 – 16.0%
Beta Acids	4.0 – 7.0 %
Cohumulone	20 - 24 % of alpha acids
Total Oil	2.5 – 3.5 ml/100g
Myrcene	51 - 68 % of total oil
Humulene	7 - 14 % of total oil
Caryophyllene	7 - 11 % of total oil
Farnesene	< 1 % of total oil

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