



AROMA PROFILE

Sabro™ imparts a strong and complex fruit flavor to beer. Sabro is a hop with robust brewing performance that consistently translates its distinct flavor to beer. Sabro's **flavor** is notable for its complexity of fruity and citrus flavors, including distinct tangerine, coconut, tropical and stone fruit. In addition, there is a pronounced cream character and secondary flavors of vanilla, cedar, dill, and mint.

PEDIGREE

Sabro™ brand HBC 438 was developed by the Hop Breeding Company and released in 2018. Sabro's pedigree is the result of a unique cross pollination of YCR 123, a female neomexicanus hop.

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



Tangerine



Tropical Fruit
Stone Fruit



Coconut

Alpha Acids*	12.0 – 16.0%
Beta Acids	4.0 – 7.0%
Total Oil	2.5 – 3.5 ml/100g

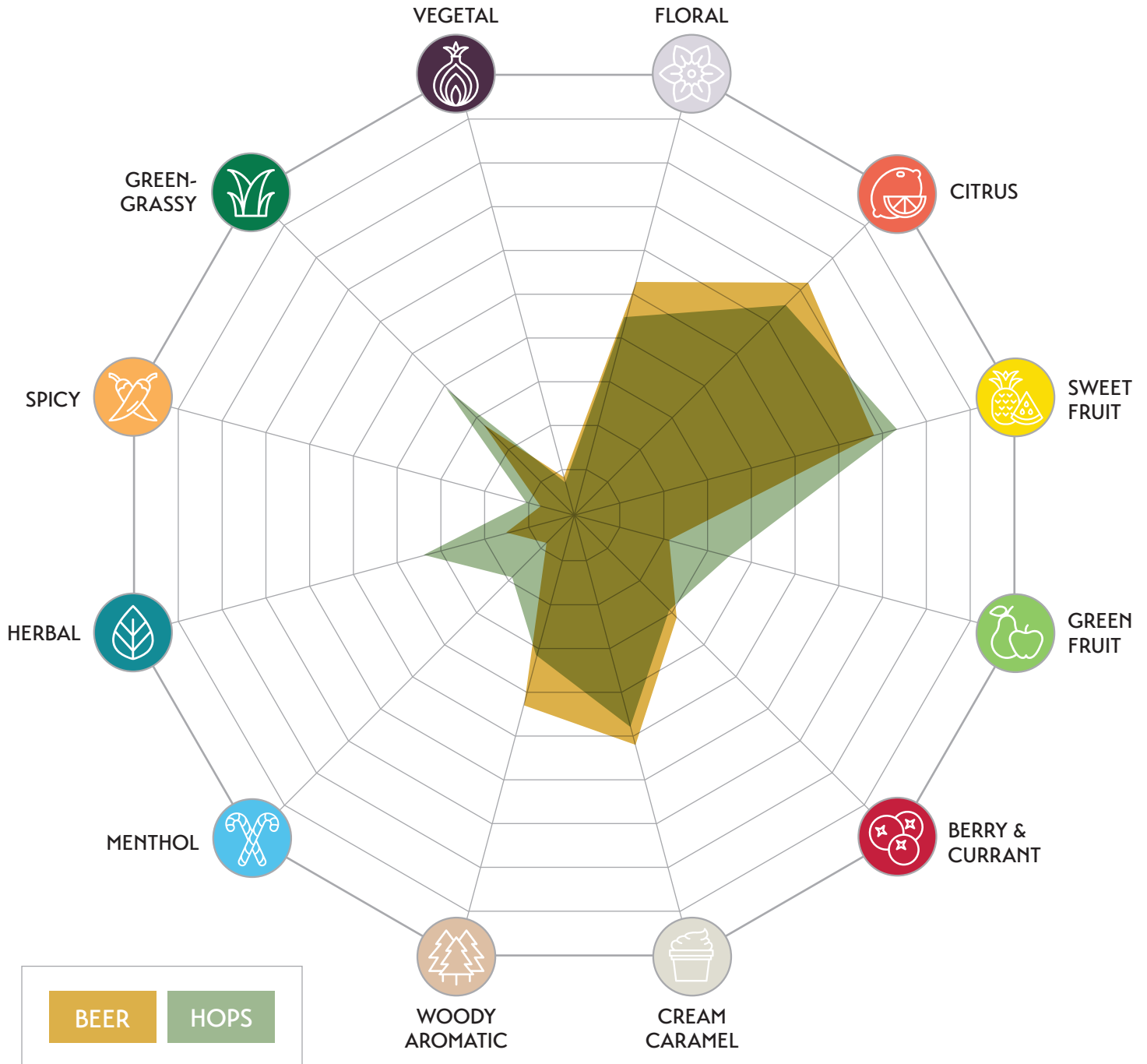
*Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA

TOTAL OIL COMPOSITION

Myrcene	40 – 55%
Caryophyllene	15 – 20%
Humulene	10 – 15%
Geraniol	1 – 3%
Farnesene	< 1%
Linalool	0 – 1%

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

SABRO BEER VS. HOP ATTRIBUTES



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