



AROMA PROFILE

HBC 692 is one of the biggest **flavor** impact hops we have in our portfolio, pound for pound. When used as a whirlpool addition or dry hop addition, HBC 692 delivers intense flavors of citrus, flowers, and wood. The flavor has been described as grapefruit, floral, stone fruit, potpourri, woody, coconut, and pine. HBC 692 delivers a resinous and grapefruit pith character to beer.

PEDIGREE

HBC 692 is an experimental hops cultivar developed by the Hop Breeding Company. HBC 692 resulted from a hybrid pollination of the cultivar Sabro-HBC 438 and open pollination.

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



Grapefruit



Potpourri



Pine, Resin

Alpha Acids*	8.9 – 9.5%
Beta Acids	8.3 – 10.2%
Total Oil	1.0 – 2.2 ml/100g

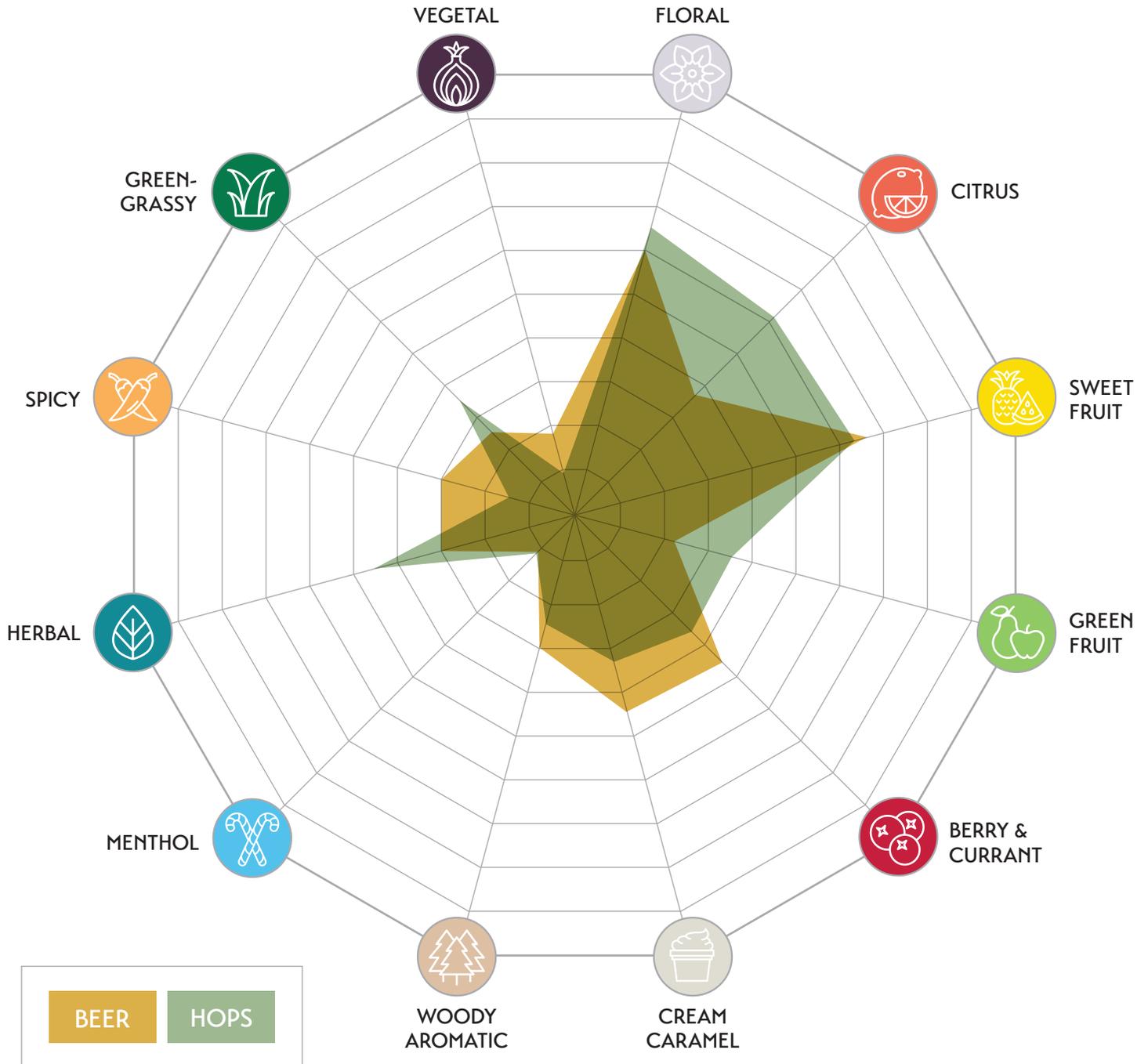
*Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA

TOTAL OIL COMPOSITION

Myrcene	40 – 50%
Humulene	16 – 21%
Caryophyllene	9 – 13%
Geraniol	1 – 3%
Farnesene	0 – 1%
Linalool	0 – 1%
Cohum (%)	34 – 39%
HSI (post Kiln)	.198 – .229

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

HBC 692 BEER VS. HOP ATTRIBUTES



The beer was a Pale Ale style beer dry hopped with 1.5 lb/bbl of HBC 692 pellets. Samples were evaluated by the Haas trained panel, and scored on a scale of 0 to 10.