



BRU-1 is notable for its distinct sweet fruit aroma that is often described as pineapple. When used as a whirlpool or dry hop addition, BRU-1 delivers the aroma of freshly cut pineapple and green fruits. BRU-1 is synergistic with other hops creating a depth of fruit flavor. BRU-1 has also been shown to improve haze stability in certain beer styles.

PEDIGREE

BRU-1 was developed through open pollination at Brulotte Farms in Toppenish, WA.

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, Hazy IPA, Imperial IPA.

KEY FLAVORS



Pineapple



Pear, Apple



Fresh Cut Grass

Alpha Acids*	13.0 – 15.0%
Beta Acids	8.0 – 10.0%
Total Oil	1.5 – 2.0 ml/100g

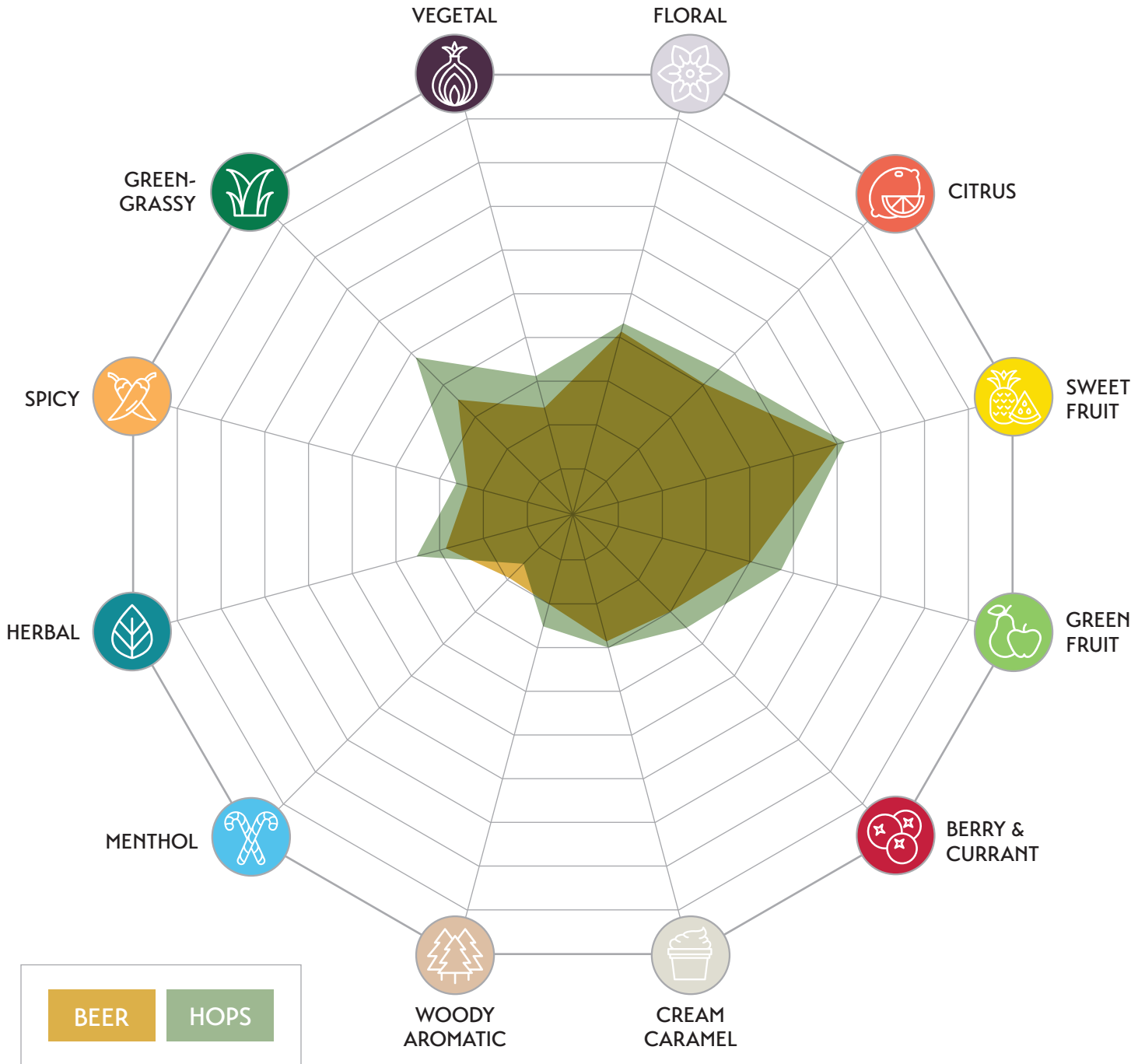
*Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA

TOTAL OIL COMPOSITION

Myrcene	50 – 55%
Humulene	7 – 8%
Caryophyllene	9 – 11%
Farnesene	0 – 1%
Geraniol	0 – 1%
Linalool	0 – 1%

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

BRU-1 BEER VS. HOP ATTRIBUTES



The beer was a Pale Ale style beer dry hopped with 1.5 lb/bbl of BRU-1 pellets. Samples were evaluated by the Haas trained panel, and scored on a scale of 0 to 10.