

CHINOOK

Chinook was developed by the United States Department of Agriculture (USDA) breeding program in Washington State and released in 1985. Originally released as a high alpha variety, Chinook has gained favor in craft brewing with its distinctive aroma. This cultivar takes its name from a Native American tribe indigenous to the region around Washington State. The female parent is one of the English Goldings.



CITRUS

SWEET
FRUITWOODY
AROMATIC

SPICY

Grapefruit, apricot, pine resin, juniper.

| | |
|---------------------------------------|-----------|
| Alpha (%) | 12.0-14.0 |
| Beta (%) | 3.0-4.0 |
| Cohumulone (% of Alpha Acids) | 29-35 |
| Total Oil (ml/100g) | 1.7-2.7 |
| Myrcene (% of Total Oil) | 35-40 |
| Humulene (% of Total Oil) | 18-23 |
| Caryophyllene (% of Total Oil) | 9-11 |
| Farnesene (% of Total Oil) | < 1 |
| Linalool (% of Total Oil) | — |
| Total Polyphenols (%) | — |

