



AROMA PROFILE

Amarillo[®] is a branded hop from Washington State that was introduced by Virgil Gamache Farms, Inc. This brand is characterized by mid to high alpha and low cohumulone content. The extremely high myrcene content in Amarillo[®] helps supercharge its aroma providing a distinct bouquet of tangerines, lemons, apricots, and melon.

PEDIGREE

Amarillo[®] was discovered in 1990 growing wild in a field of Liberty hops by the team at Virgil Gamache Farms. Its pedigree is otherwise unknown.

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



Floral



Citrus



Sweet Fruit

Alpha Acids*	8.0 – 11.0%
Beta Acids	6.0 – 7.0%
Cohumulone	21 – 24% of alpha acids
Total Oil	1.5 – 1.9 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	68 – 70%
Humulene	9 – 11%
Caryophyllene	2 – 4%
Farnesene	2 – 4%
Storage Stability	Fair

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