



AROMA PROFILE

The aroma of HBC 431 is a complex assortment of fruits accompanied by earthy and herbal aromas. Its fruity character has been described as peaches, berries, and tropical fruits. The fruity character of the hop follows through into beer along with much of the citrus, herbal, and earthy notes. HBC 431 is well-suited for just about any style of beer that aims to deliver fine fruity aroma. The hop also provides good bitterness potential.

PEDIGREE

HBC 431 has commercial potential as a high flavor, high alpha hop variety developed through the HBC breeding program, but she has very little known family history. HBC 431 is a result of the open pollination of a mother with unknown ancestry, and open pollination means the identity of the father is also unknown. The variety is characterized by having numerous small, dense cones with distinctive aroma and high alpha acids. The variety yields and processes well.

KEY FLAVORS



Peaches,
Tropical Fruit



Berries



Spicy

Alpha Acids*	14.0 – 16.0%
Beta Acids	4.0 – 5.0%
Total Oil	1.5 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	33 – 37%
Caryophyllene	13 – 14%
Humulene	22 – 26%
Cohumulone	18%
Linalool	-0.5%
Geraniol	-0.6%

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