



## AROMA PROFILE

HBC 522 has been described as similar to Centennial and Cascade with a mix of floral, citrus (especially orange and grapefruit), and pine needles.

### PEDIGREE

Resulted from a 2006 cross between Columbus and male parent 986-2.

### 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



Bitter Orange,  
Grapefruit



Pine Needles



Jasmine

<b>Alpha Acids*</b>	9.5 – 12.0%
<b>Beta Acids</b>	4.5 – 5.5%
<b>Total Oil</b>	1.4 – 2.3 ml/100g

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

### TOTAL OIL COMPOSITION

<b>Myrcene</b>	36.9%
<b>Caryophyllene</b>	8.44%
<b>Humulene</b>	13.2%
<b>Farnesene</b>	0.52%
<b>Linalool</b>	0.64%
<b>Geraniol</b>	0.05%

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