



AROMA PROFILE

Pahto is a high alpha variety that was developed for hot side and early kettle additions to efficiently deliver bitterness to beer. When used as a **bittering addition hop**, Pahto provides a very neutral flavor to beer, and a pleasant bitterness. The aroma profile of the hop cone is described as herbal, earthy, woody, and resinous with some fruit. Analytical data for Pahto is shown in the table to the right.

PEDIGREE

Pahto[®] is a super alpha hop cultivar with a very mild and pleasant aroma, high yield with a very high alpha content, good storage, and good resistance to hop powdery and downy mildew. The mother of Pahto is a breeding line of the HBC with similar characteristics. These valuable characteristics come to the mother by way of her father who is a fine “English gentleman” from the breeding program at Wye College in Kent, England.

Alpha Acids*	17.0 – 20.0%
Beta Acids	4.5 – 6.0%
Total Oil	1.0 – 2.5 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	48 – 52%
Caryophyllene	4 – 6%
Humulene	13 – 15%
Geraniol	2 – 3%
Linalool	0 – 1%

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

PAHTO HOP ATTRIBUTES



Pahto pellets were prepared for sensory using the Hop Grind method. Samples were evaluated by the Haas trained panel, and scored on a scale of 0 to 10.