

HBC 472 c.v.

HBC 472 c.v. has a special flavor profile that has generated interest amongst brewers. This experimental hop cultivar from the Hop Breeding Company (HBC) touts a combination of cream, vanilla, and wood flavor, along with citrus. In beer, the flavor has been described as “coconut,” “barrel aged,” and “whiskey.” HBC 472 c.v. can be used in a myriad of beer styles, because its flavor synergizes well with both malt flavors and hop flavors.



WOODY
AROMATIC



CREAM
CARAMEL



CITRUS

Oak, bourbon barrel, coconut, vanilla, orange.

Alpha (%)	7.0-10.0
Beta (%)	7.0-9.0
Cohumulone (% of Alpha Acids)	—
Total Oil (ml/100g)	1.5-2.5
Myrcene (% of Total Oil)	35-45
Humulene (% of Total Oil)	1-5
Caryophyllene (% of Total Oil)	25-30
Farnesene (% of Total Oil)	4-6
Linalool (% of Total Oil)	0-1
Total Polyphenols (%)	—

