



## AROMA PROFILE

Mt. Rainier was released in 2008 through the USDA hop breeding program at Oregon State University. The inspiration for the name came from one of the many active volcanoes that are located in Washington State. It is the daughter of German Magnum and a USDA male hop. The hop combines noble, Hallertau-like aroma characteristics with citrus and licorice notes.

### PEDIGREE

Magnum x USDA male.

### RECOMMENDED BEER STYLES

Lager, American Ale, Porter.

### KEY FLAVORS



Lemon



Geranium,  
Lilac



Anise/Black  
Licorice

<b>Alpha Acids*</b>	5 – 8.1%
<b>Beta Acids</b>	5 – 7%
<b>Total Oil</b>	0.2 – 2.2 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>	47 – 54%
<b>Humulene</b>	9 – 14%
<b>Caryophyllene</b>	4 – 7%
<b>Linalool</b>	0.5%
<b>Cohum</b>	21 – 24%
<b>HSI</b>	0.265

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