



AROMA PROFILE

Sabro® imparts a strong and complex fruit flavor to beer. Sabro is a hop with robust brewing performance that consistently translates its distinct flavor to beer. Sabro's **flavor** is notable for its complexity of fruity and citrus flavors, including distinct tangerine, coconut, tropical and stone fruit. In addition, there is a pronounced cream character and secondary flavors of vanilla, cedar, dill, and mint.

PEDIGREE

Sabro® brand HBC 438 was developed by the Hop Breeding Company and released in 2018. Sabro's pedigree is the result of a unique cross pollination of YCR 123, a female neomexicanus hop.

Alpha Acids*	12.0 – 16.0%
Beta Acids	4.0 – 7.0%
Total Oil	2.5 – 3.5 ml/100g

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

KEY FLAVORS



Tangerine



Tropical Fruit
Stone Fruit



Coconut

TOTAL OIL COMPOSITION

Myrcene	40 – 55%
Caryophyllene	15 – 20%
Humulene	10 – 15%
Geraniol	1 – 3%
Farnesene	< 1%
Linalool	0 – 1%

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

SABRO® BEER VS. HOP ATTRIBUTES



The beer was a Pale Ale style beer dry hopped with 1.5 lb/bbl of Sabro pellets. Samples were evaluated by the Haas trained panel, and scored on a scale of 0 to 10.