

HBC 682 c.v.

HBC 682 c.v. is a super-alpha hop cultivar with a very mild and pleasant aroma, high yield with a very high alpha content, good storage stability and resistance to hop powdery and downy mildew. HBC 682 c.v. was developed by the Hop Breeding Company (HBC) for hot side additions to efficiently deliver bitterness to beer. When used as a bittering hop, HBC 682 c.v. 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.



SWEET
FRUIT



HERBAL



FLORAL



WOODY
AROMATIC

Melon, thyme, lily of the valley, resin, potting soil.

Alpha (%)	17.0-20.0
Beta (%)	4.5-6.0
Cohumulone (% of Alpha Acids)	—
Total Oil (ml/100g)	1.0-2.5
Myrcene (% of Total Oil)	48-52
Humulene (% of Total Oil)	13-15
Caryophyllene (% of Total Oil)	4-6
Farnesene (% of Total Oil)	—
Linalool (% of Total Oil)	0-1
Total Polyphenols (%)	—

