

HBC 1019 c.v.

HBC 1019 c.v. is an experimental variety bred by the Hop Breeding Company (HBC). It arose from a 2016 cross between two HBC developmental varieties. Agronomically, it is a high yielding cultivar with a desirable early harvest window. HBC 1019 c.v. has a potent but pleasing mix of citrus, tropical and stone fruits. With flavors of tropical candy, ripe peaches, caramelized pineapple, tangerine, melon, and coconut, HBC 1019 c.v. is reminiscent of dark rum and daiquiris.



SWEET
FRUIT



CITRUS



CREAM
CARAMEL

Pineapple, peach, melon, tropical candy, orange, coconut.

Alpha (%)	10-12
Beta (%)	8-9
Cohumulone (% of Alpha Acids)	22-24
Total Oil (ml/100g)	1.3-2.2
Myrcene (% of Total Oil)	38.9
Humulene (% of Total Oil)	10.6
Caryophyllene (% of Total Oil)	7.2
Farnesene (% of Total Oil)	0.4
Linalool (% of Total Oil)	0.5
Total Polyphenols (%)	—



HBC 1019 c.v. BEER VS. HOP ATTRIBUTES



The beer was a Pale Ale style beer dry hopped with 1.5 lb/bbl of HBC 1019 c.v. pellets. Samples were evaluated by the HAAS trained panel, and scored on a scale of 0 to 10.