

Dolcita™

HBC 1019 c.v.



Dolcita™ HBC 1019 c.v. is a sweet little hop that delivers a striking, flavor-forward tropical profile with a complex medley of stone fruit, citrus, and sweet aromatic notes. Vivid layers of peach rings, caramelized pineapple, ripe orange and creamy undertones evoke tropical rum daiquiris. With a unique sensory signature unlike any other hop in

the HBC portfolio, Dolcita brings both intense character and impressive brewing impact. This variety was developed by the Hop Breeding Company (HBC), the result of a 2016 cross between two HBC developmental lines. It's a high-yielding cultivar that boasts excellent agronomics and an ideal early harvest window.

KEY FLAVORS



SWEET
FRUIT



CITRUS



CREAM
CARAMEL

Peach, pineapple, orange, crème-caramel

ANALYTICAL DATA

| | |
|--------------|-----------------|
| Alpha Acids* | 10 - 12% |
| Beta Acids | 9 - 10% |
| Total Oil | 1.3-2.2 ml/100g |

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

CROP ASSESSMENT

| | |
|-------------------------|-------|
| Average Yield: | High |
| Harvest Picking Window: | Early |
| Typical Storage: | Good |

RECOMMENDED HOP PAIRINGS

Mosaic® HBC 369 c.v., Eclipse® 04-337-016 c.v.,
Krush® HBC 586 c.v., El Dorado®

TOTAL OIL COMPOSITION

| | |
|---------------|----------|
| Myrcene | 38.9% |
| Humulene | 10.6% |
| Caryophyllene | 7.2% |
| Farnesene | 0.4% |
| Linalool | 0.5% |
| Cohumulone | 22 - 24% |

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



WHAT BREWERS ARE SAYING

“With big peach and tropical aromas, Dolcita has earned a slot on Fisher’s hop shelves as staple addition to our New England-style IPA’s.”

Colby Frazier

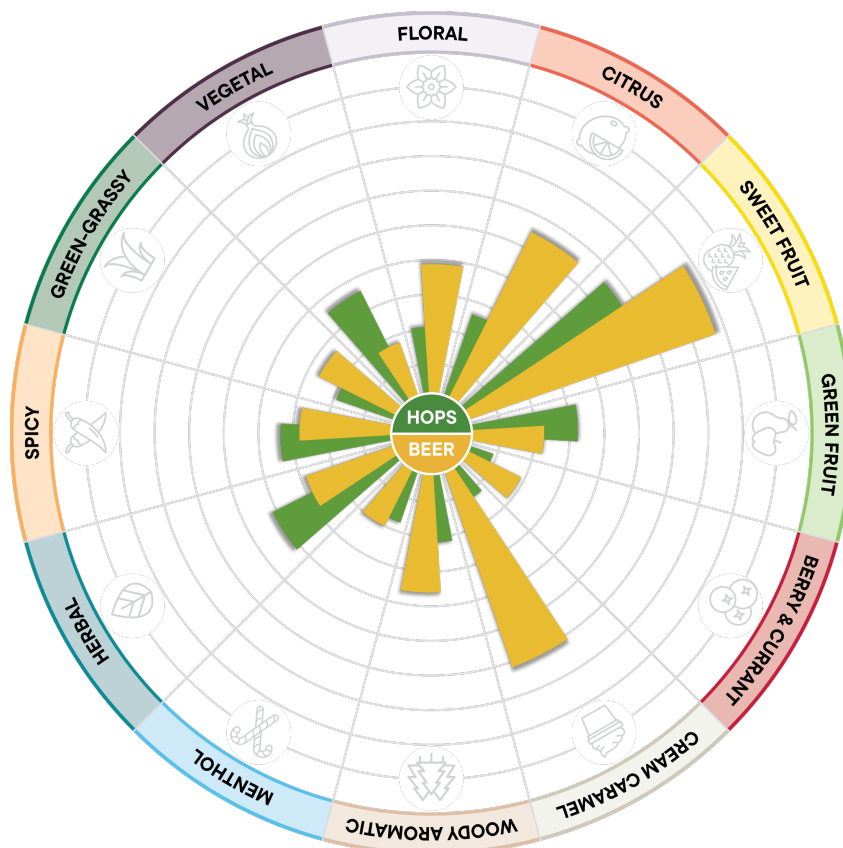
Co-Owner and Head Brewer
Fisher Brewing Company, Salt Lake City, UT

“Dolcita brings all the candied fruit vibes—peach gummies, pineapple, and a splash of Piña Colada. It finishes with a dreamy orange creamsicle note that keeps customers coming back for more!”

Spencer Guy

Head Brewer
Atrium Brewing, Louisville, KY

BEER VS. HOP ATTRIBUTES



The beer used in this trial

was a 6.1% abv pale ale—10 IBUs in First Wort, 10 IBUs at 45 minutes, and 15 IBUs in the Whirlpool. The beer was fermented and dry-hopped at 2 lb/bbl using **LupoMAX**. Samples were evaluated by the HAAS Trained Sensory Panel and described on a scale of 0-10.

Dolcita is available in

- T-90 Pellets
- LupoMAX®
- Incognito®

Coming Soon:

- Spectrum