

TERRA

HBC

FLUX™

682



From field to brewhouse, TerraFlux™ HBC 682 c.v. delivers reliable performance every step of the way. Its late maturity, high yield potential, and strong resistance to powdery and downy mildew support resilient hop production, while excellent storage stability helps preserve quality and consistency throughout the supply chain. TerraFlux provides a smooth, neutral bitterness when used for early kettle additions, with a flavor and aroma profile described as citrus, earthy, herbal, stone fruit, and woody, making it an excellent backbone bittering hop that leaves a clean finish.

KEY FLAVORS



FLORAL

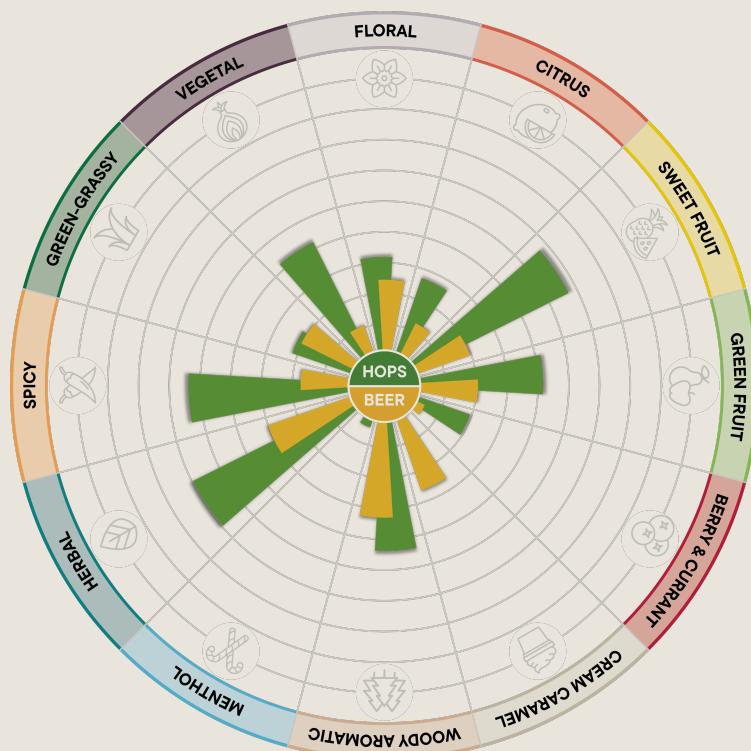


HERBAL



SWEET
FRUIT

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. Samples were evaluated by the HAAS Trained Sensory Panel and described on a scale of 0-10.

ANALYTICAL DATA

Alpha Acids* 14.4 - 22.6%

Beta Acids 4.0 - 8.9%

Total Oil 1.0 - 5.3

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

TOTAL OIL COMPOSITION

Myrcene 45 - 79%

Humulene 5 - 16%

Caryophyllene 2 - 7%

Farnesene ≤ 0.6%

Linalool 0.0 - 0.9%

Cohumulone 28 - 32%

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

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HAAS®

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