

Eureka Hop

EXP #: 05256 AKA Exp Pine Fruit

Alpha: 18.0 – 19.0 %

Beta: 5.0 – 6.0 %

CoH: 27 % of alpha acids

Oil: 3.10 ml/100g

Myrcene 43.00%

Humulene 29.80%

Caryophyllene 14.20%

Farnesene 0.20%

Linalool 0.40%

Parentage: Apollo, Merkur

Comments: Black currant, dark fruit, strong herbal notes, pine tree, mint, pungent, light grapefruit rind, "Simcoe like", "Summit like", citrus, tangerine.

Calypso Hop

Calypso (Hopsteiner 03129) is a diploid aroma-type hop, originated from a cross between Hopsteiner breeding female 98005 and a Hopsteiner male derived from Nugget and USDA 19058m. It has a pleasant fruity aroma with hints of pear and apple.

Yield

(kilos per hectare)

2,800 – 3,370

Yield

(lbs per acre)

2,500 – 3,000

Alpha Acids

12.0 - 14.0%

Beta Acids

5.0 – 6.0%

Cohumulone

(% of alpha acids)

40 – 42%

Total Oils

(Mls. per 100 grams dried hops)

1.6 – 2.5

Myrcene

(as % of total oils)

30 – 45%

Caryophyllene

(as % of total oils)

9.0 - 15%

Humulene

(as % of total oils)

20 – 35%

Farnesene

(as % of total oils)

<

1%

Storage

(% alpha acids remaining after 6 months storage at 20° C)

65 – 70%

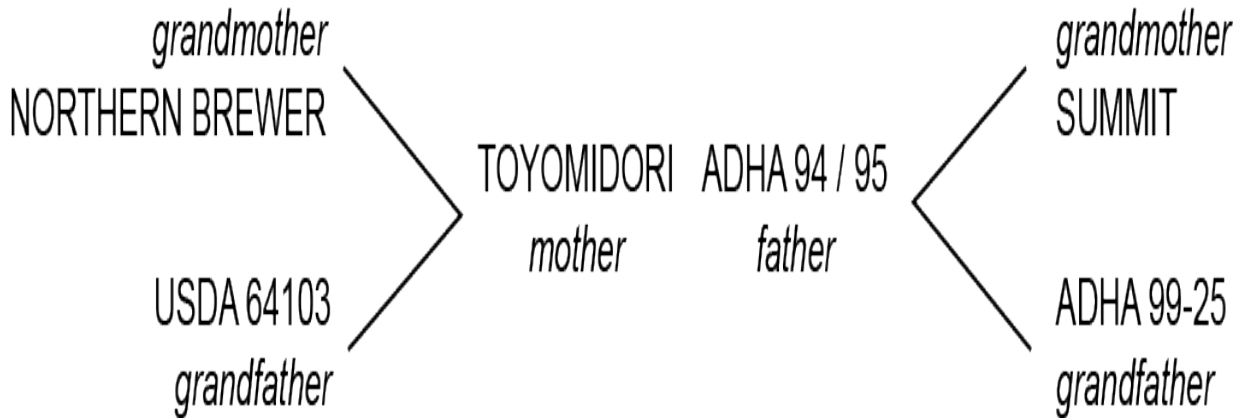
Possible Substitutions

Galena

Azacca Hop

Azacca[®], named for the Haitian god of agriculture, is a hop big in citrus and tropical fruit tones. It's excellent aromatic qualities have quickly made Azacca[®] a go-to hop for late and dry hop additions in varying styles of beer.

Parentage



Aroma

mango; papaya; orange; grapefruit; lemon; piney; spicy; pineapple; grassy; tropical fruit; citrus

Typical Analytical Range

Alpha:

14-16%

Beta:

4.0-5.5%

Co-Hum:

38-45%

Total Oil:

1.6-2.5 ml/100g

Myrcene:

46-55% of total oils

Caryoph:

8-12% of total oils

Humulene:

14-18% of total oils

Farnesene:

<1% of total oils

El Dorado Hop

is a special dual purpose variety with exceptional aroma qualities and high alpha acids. It was developed by CLS Farms, LLC in 2008 and released in 2010. El Dorado[®] consistently elicits responses of fruity notes, specifically tropical fruit flavors. Other fruit notes offered have been pear, watermelon and stone fruit.

Yield

(kilos per hectare)

2,650 - 2,880

Yield

(lbs per acre)

2,300 - 2,500

Alpha Acids

14.0 - 16.0%

Beta Acids

7.0 - 8.0%

Cohumulone

(% of alpha acids)

28 - 33%

Total Oils

(Mls. per 100 grams dried hops)

2.5 - 2.8

Myrcene

(as % of total oils)

55 - 60%

Caryophyllene

(as % of total oils)

6.0 - 8.0%

Humulene

(as % of total oils)

10 - 15%

Farnesene

(as % of total oils)

0.1%

Storage

(% alpha acids remaining after 6 months storage at 20° C)

60 - 75%

Possible Substitutions

Equinox Hop

Brewing Usage

Aroma

Aroma

A pronounced aroma profile with citrus, tropical fruit, floral and herbal characteristics. Specific descriptors include lemon, lime, papaya, apple, and green pepper.

Additional Information

Developed by the Hop Breeding Company

Alpha Acids

14.4 - 15.6%

Beta Acids

4.6 - 5.1%

Co-Humulone

31.7 - 38%

Total Oil

2.9 mL / 100g

General Trade Perception

The diversified and pronounced aroma characteristics combined with extremely high oil content and a tight cone structure make this hop variety very unique.

Hop Shot 3ml

HopShot is CO₂-extracted resin that can be used for bittering or late additions to boiling wort. The HopShot syringe contains 10 milliliters of extract. One milliliter yields around 10 IBUs in 5 gallons of 1.050 wort when boiled for 60 minutes.

Volume of extract (mL) = AAU (g) x Density of hop extract (g/mL)