

Beechcrest Hops Varieties		
Chapel Hill, NC 919-636-2824 hops@beechcrestfarm.com www.beechcrestfarm.com		
Variety	Description	Alpha %
Amallia	<p>A native southwest hop variety from the genus H. neomexicana. A hop variety with deeply cut leaves and an early cone maturity.</p> <p>Alpha acids: 5.5-9%, Beta 4.2-8.3%</p> <p>Aroma: earthy, strong orange citrus notes</p> <p>Beer styles: Browns, Dark Ales, being used by craft brewers in Colorado</p>	5.5-9
Cascade	<p>Released in 1972, the Cascade was the first commercially accepted American-bred aroma hop with a relatively low bittering value. It is one of the most popular hops for craft brewing and is great for dry hopping. The Cascade is a cross between the Fuggle X Russian hop Serebrianka. The compact medium sized cone has a square shoulder shape and has a moderate amount of light yellow lupulin that develops in unique tight balls in the cone. Craft brewers and growers "workhorse" hop.</p> <p>Alpha acids: 4.5 – 7.0, betas 4.5- 7% cohumulone 33-40%, Total oils .7-1.5%/100g, myrcene 45-60%, humulene 8-16%</p> <p>Aroma: Medium with floral and citrusy tones with a slight grapefruit characteristic</p> <p>Beer Styles: Pale Ales, IPA, Porters, Wheat beers. Adds citrus flavors.</p>	4.5-7
Centennial	<p>Good yielding, balanced variety released in 1990, sometimes referred to as a "super Cascade" with its higher alpha content; produces a medium-sized dense cone that matures mid-season. Centennial has nearly double the alpha profile of Cascade. Many craft brewers find this to be a very favorable variety because of its balance of aroma / bittering/high oils and lupulin content which is abundant and dark yellow in color. Centennial is a diploid cross between Brewer's Gold X selected USDA male.</p> <p>Alpha Acids: 6-9%, betas 4-6%, cohumulone 21-28%, total oils .6-1.9ml/100g, myrcene 44-48%, humulene 19-23%, caryophyllene 5-8%, farnesene 11-15%</p> <p>Aroma: Herbal with faint floral & citrus tones. Peppery note similar to Saazer types.</p>	6-9
Chinook	<p>Super alpha hybrid with high vigor & yield, 1985 USDA-released breeding cultivar of a Petham Golding and a select US male. A dual purpose bittering/flavoring hop with heavy aroma; spicy, pine-resiny with grapefruit notes. Popular with both craft and major brewers; grown by many Midwest growers as a "workhorse" hop.</p> <p>Alpha Acids: 10-14%, betas 3-4%, cohumulone 29-34%, total oils 1.5-2.7%, myrcene 35-40%, humulene 18-25%, caryophyllene 9-11%</p> <p>Aroma: moderately high , spicy, piney, grapefruit tones</p> <p>Beer Styles: pale ales, lagers, IPAs, steam beer, and heavy bodied dark ales.</p>	10-14
Columbus	<p>A high yielding, high alpha acid American bittering hop used primarily for dry hopping. Has brewing characteristics quite similar to Centennial; but stronger. Also known by the trade name Tomahawk. One of the "Three Cs" along with Cascade and Centennial. Like the others it is citrusy and slightly woody. Columbus has a very high amount of total oils, and can impart a 'resiny' quality to a beer.</p> <p>Alpha Acids: 14-17%, betas 4.5-5.5%, cohumulone 30-35%, total oils 1.5-2.0ml/100g,</p>	14-17

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	myrcene 25-45%, humulene 15-25%, caryophyllene 8-12% Aroma: strong, sharp and citrusy, herbal, resinous Beer styles: American IPAs & Pale Ales, Stout, Lagers.	
Glacier	An all-purpose aroma/ flavor diploid variety that is rapidly finding favor with microbrewers because of its excellent brewing profile. Glacier has a low cohumulone level that brews a very smooth beer with balanced bitterness and foam characteristics. Alpha Acids: 3.5-9.7% , betas 5.5-9.8%, low cohumulone 11-13%, total oils .7-1.6 ml/100g, myrcene 33-62%, humulene 24-36%, Caryophyllene 6.5-10% Aroma: Mild flavor, citrusy sweet fruit-type aroma (unique flavor) with wood and herbal notes Beer styles: English & American Pale Ales, Stouts, Porters. Low cohumulone brews a smooth well balanced beer in many styles.	3.5-9.7
Mt. Hood	German Hallertauer triploid noble aroma hybrid that was released in 1989 from the USDA breeding program in Oregon. More vigorous and disease resistant than its German counterparts with low alpha acids, beta acids and cohumulone, but high humulene content. Frequently used in styles that require only a subtle hop aroma (German/American lagers). Mount Hood is the most popular seedless hop in the triploid Hallertau breeding program; this variety was bred to resemble true German Hallertauer. Alpha Acids: 3.0-8.0 % , betas 5-8%, cohumulone 21-23%, total oils 1-1.7ml/100g, myrcene 30-40%, humulene 15-38%, caryophyllene 7-16% Aroma: “clean” mild spice/floral with woody pine tone, like German Hallertauer Beer Styles: Lager, Pilsner, Bock, US Wheat, Alt, Munich Helles, Bavarian styles.	3-8
Neo 1	A new hop based off breeding/selection from native H. neomexicana hops . Currently in Michigan trials for evaluation. Alpha acids: 7-9%, Beta 3-3.3% Aroma: reported as super lemon, citrus Beer styles: Unknown	7-9
Nugget	A high-yielding, high alpha, vigorous, disease resistant variety that has become Oregon’s second most widely-grown hop since its release from the USDA breeding program in 1983. Low cohumulone percentage and good storage capability; it is an important high alpha bittering/ flavoring variety in the US as well as Germany. Floral, resinous aroma and flavor. Alpha Acids: Potent 12.0-14.0%, betas 4.2-5.8%, cohumulone 22-30%, high total oils 1.5-3.2 ml/100g, myrcene 48-59%, humulene 12-22%, caryophyllene 7-10% Aroma: Strong green herbal notes- not citrusy - used mainly for bittering Beer Styles: Pale ales, Stouts, IPAs. Dual purpose hop.	12-14
Sterling	A Saaz noble/American hybrid hop released in 1998 with higher alpha oils, bitterness, and floral aroma than Saazer. Similar noble aroma and oil composition to the Czech variety; a cross between Saaz and Mount Hood in character but easier to grow.	6-9

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	Aroma: citrus, floral notes	
Tettnang	<p>Noble German dual use hop, comes from Tettnang, a small town in southern Baden-Württemberg Germany. The region produces significant quantities of hops, and ships them to breweries throughout the world.</p> <p>Alpha Acids: 3.5–5.5% / beta acid 3.5–5.5% Soft bitterness.</p> <p>Styles: European pale lagers, wheat beers; sometimes with Hallertau</p> <p style="text-align: right;">Aroma: Beer</p>	3-6
Willamette	<p>Popular American triploid hybrid in 1976 of the English Fuggle. Named for the Willamette Valley, an important hop-growing area, it is the most popular American aroma hop with approximately 20% of the total U.S. acreage; grown almost exclusively in Oregon and Washington. It has a character similar to Fuggle, but is more fruity and has some floral notes.</p> <p>Alpha Acids: 4.0-6.0% , betas 3-4%, cohumulone 30-35%, total oils 1-1.5ml/100g, myrcene 30-55%, humulene 20-30%, caryophyllene 6.5-8.5%, farnesene 5-6%</p> <p>Storage stability: 60-65% of alpha acids remaining</p> <p>Aroma: Mild and pleasant fruit, slightly spicy, woody, a little earthy</p> <p>Beer Styles: English-style Pale Ale, ESB, Bitter, Amber Ales, Porter, Stouts</p>	4-6