

HOPS

Hops, Humulus lupulus, are fast-growing herbaceous perennial vines that grow from the ground to 25' in the span of one season. They can be very useful for providing a screen, and their flowers are quite decorative. In addition to their decorative qualities, hops flowers are an ingredient in the beer brewing process. The alpha-acid content provides bitterness to beer, and the natural antibiotics lupulon and humulon keep bacteria from growing during brewing.

Provide strong support & ample space, rich soil and full sun. Z4-8

CASCADE	Alpha acid 4-7%. Excellent taste which adds a powerful aroma. Elongated cone structure, high yielding. Matures in mid-season. Used in light lagers. Resistant to downy mildew. Developed at OSU.
FUGGLE	Alpha acid 4-5.5%. Lower yields, but matures early in the season. Small light cone structure. Traditional English aroma type. Adds spice to dark beers and stouts. The most mildew resistant.
KENT GOLDING	Alpha acid 5-6%. Developed in Kent County in the UK. Adds flowery aroma to some of the best English bitters.
MT. HOOD	Alpha acid 4-5%. Moderate yields of medium compact cones. Adds a mild and clean aroma. Vigorous and disease resistant. Ripens mid-season.
NUGGET	Alpha acid 11-16%. High yields of long and tight clusters. Vigorous and disease resistant. Developed at OSU.
WILLAMETTE	Moderate yields of medium, round, light cones. Excellent all purpose. Traditional English ale type adds a spicy aroma. Used for a finishing hop in ales and stouts. Ripens mid-season. 4-6% bitterness.

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