



# 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**

## These varieties are available in 2010

<b>BREWERS GOLD</b>	Alpha acid 8-9%. Mildew resistant and high yielding vine. Excellent all around type.
<b>CASCADE</b>	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.
<b>CENTENNIAL</b>	Alpha acid 9-11%. This hop has a pungent citrus flavor and aroma, but is less floral than Cascade. Perfect for IPA's.
<b>CHINOOK</b>	Alpha acid 12-14%. High yielding with medium, dense cones. Matures mid to late season.
<b>GALENA</b>	Alpha acid 12-14%. This is the most widely used commercial hop in the US. Similar to Chinook this hop is pungent with heavy bittering properties. Great for English style ales.
<b>KENT GOLDING</b>	Alpha acid 4-6%. Developed in Kent County in the UK. Adds flowery aroma to some of the best English bitters.
<b>MT. HOOD</b>	Alpha acid 4-6%. Moderate yields of medium compact cones. Adds a mild and clean aroma. Vigorous and disease resistant. Ripens mid-season.
<b>MAGNUM</b>	Alpha acid 10-12%. Bittering and aroma cultivar breed in Germany. Flavors are both spicy and citrusy making it a good selection for lagers and stouts.
<b>NEWPORT</b>	Alpha acid 13-17%. Released in 2002 as a possible replacement for Galena. Highly regarded for its mildew resistance. Mild aroma and pungent flavors.
<b>NUGGET</b>	Alpha acid 12-14%. High yields of long and tight clusters. Vigorous and disease resistant. Developed at OSU.
<b>STERLING</b>	Alpha acid 4-5%. Saaz hybrid with similar aroma and oil composition. Related to both Cascade and Brewers Gold.
<b>WILLAMETTE</b>	Alpha acid 4-6%. 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.
<b>ZEUS</b>	Alpha acid 13-17%. Bittering cultivar. Described as aromatic, pleasant and pungent. Vigorous and high yielding. Matures mid to late season.