

2019 HARVEST ACID & FRESHNESS PROFILE

2019 HARVEST CASCADE HOPS

Alpha Acid 6.40%

Beta Acid 7.12%



ESSENTIAL OIL PROFILE

Total Oil	0.98%	Total essential oils are the principal aroma components of hops, and constitute 0.5% to 3.0% (v/w) of the whole hop cone. Terpenoids are abundant in these oils and contribute to aroma and flavor in beers.
Caryophyllene	5.32%	Flavor contributions of black pepper, produces a sensation of "heat" on the palate that the consumer can often mistake for alcoholic strength.
Farnesene	0.90%	Flavor contributions include: woody, herbal, citrus aroma, sometimes described as floral. This essential oil is generally correlated with a pleasant, noble-type hop aroma in beer.
Geraniol	<0.01%	Flavor contributions characterized by: rose-like, floral, and citrus fruitlike aroma and flavor. Geraniol found in Cascade, Citra, Centennial, Chinook and other citrusy hop varieties.
Humulene	6.32%	Flavor contributions include an herbal and spicy character. Some varieties, such as Hallertauer Mittelfrüh and U.K. Kent Golding, may contain 30% or more of their essential oils in humulene.
Linalool	0.39%	Distinctive floral aroma reminiscent of rose, lavender and/or bergamot. It also has citrusy and woody notes. Linalool has an extremely low odor threshold for humans and as a result is a very noticeable component of a beers aroma.
Myrcene	74.26%	Myrcene is by far the most plentiful essential oil in hops. It can range from 50% of the total oil to over 70%, especially varieties such as cascade and centennial. Because the precursor to Myrcene is Geraniol, it can lead to a range of floral, fruity, and citrusy compounds.



Blue Lake Hops

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2019 HARVEST CRYSTAL HOPS

Alpha Acid 1.19%

Beta Acid 5.22%



ESSENTIAL OIL PROFILE

Total Oil	0.48%	Total essential oils are the principal aroma components of hops and constitute 0.4% to 3.0% (v/w) of the whole hop cone. Terpenoids are abundant in these oils and contribute to aroma and flavor in beers.
Caryophyllene	5.22%	Flavor contributions of black pepper, produces a sensation of "heat" on the palate that the consumer can often mistake for alcoholic strength.
Farnesene	0.66%	Flavor contributions include: woody, herbal, citrus aroma, sometimes described as floral. This essential oil is generally correlated with a pleasant, noble-type hop aroma in beer.
Geraniol	0.05%	Flavor contributions characterized by: rose-like, floral, and citrus fruitlike aroma and flavor. Geraniol found in Cascade, Citra, Centennial, Chinook and other citrusy hop varieties.
Humulene	17.78%	Flavor contributions include an herbal and spicy character. Some varieties, such as Hallertauer Mittelfrüh and U.K. Kent Golding, may contain 30% or more of their essential oils in humulene.
Linalool	<0.01%	Distinctive floral aroma reminiscent of rose, lavender and/or bergamot. It also has citrusy and woody notes. Linalool has an extremely low odor threshold for humans and as a result is a very noticeable component of a beers aroma.
Myrcene	54.70%	Myrcene is by far the most plentiful essential oil in hops. It can range from 50% of the total oil to over 70%, especially varieties such as cascade and centennial. Because the precursor to Myrcene is Geraniol, it can lead to a range of floral, fruity, and citrusy compounds.



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