



HOPS



Hops, *Humulus lupulus*, are fast-growing, herbaceous perennial vines that can grow from the ground to 25' in the span of one season. They can provide a fast seasonal screen and decorative flowers. In addition to these 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 and ample space, rich soil and full sun; vines die back to the ground in winter, so plan on annual cleanup. USDA zones 4-8.

VARIETIES for 2017

CASCADE	Alpha acid 4-7%. Excellent taste which adds a powerful aroma. Elongated cone structure, high yielding. Matures in mid-season. Used in Pale Ales, IPAs and Lager. Resistant to downy mildew. Developed at OSU.
CENTENNIAL	Alpha acid 9-11%. This hop has a pungent, citrus flavor and aroma, but is less floral than Cascade. Perfect for Ales and IPAs.
COLUMBUS	Alpha acid 14-17%. Highly bittering with sharp herbal notes, prized for high oil content. Great multipurpose hop suitable for IPAs, Pale Ales, Stout, and Lager.
CRYSTAL	Alpha acid 3-5%. Delicate blend of spices and flowers with low bittering value. Perfect for German-style Pilsner, Lager, Kölsch, ESB, and Belgian Ales.
FUGGLE	Alpha acid 3-6%. Classic English hop renowned for full-bodied flavor in traditional ales. Extremely versatile variety with earthy, grassy, floral notes.
GALENA	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.
GOLDING	Alpha Acids 4.0 - 6.0%, Beta Acids 2.0 - 3.0%. Refined older English variety with flowery tones that has produced some of England's best bitters.
NEWPORT	Alpha acid 14-17%. Good yields on mildew resistant vines. Primarily a bittering hop useful in American Ales and India Pale Ales.
NORTHERN BREWER	Alpha acid 8-10%. Developed in England as a dual-purpose hop, mostly for bittering, with woody/fruity aroma and flavor. Good for English-style Ales, ESB, Bitters, and Porters.
NUGGET	Alpha acid 12-14%. High yields of long and tight clusters. Vigorous and disease resistant. Developed at OSU. Great for all Ales as well as Stouts.
STERLING	Alpha acid 6-9%. Modest bittering value with dominant aromas of herbs and spices with floral/citrus undertones. Good for Ales, Pilsner, and Lager.
WILLAMETTE	Alpha acid 4-6%. Moderate yields of medium, round, light cones mid-season. Excellent all purpose. Adds a spicy aroma. Used for a finishing hop in English-style Ales as well as American-style Pale and Brown Ales.
ZEUS	Alpha acid 13-17%. Bittering cultivar. Described as aromatic, pleasant and pungent. Vigorous and high yielding. Matures mid to late season.

Questions? Stop by our Information Desk inside the store. We're happy to help!