



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**

BREWERS GOLD	Alpha acid 8-9%. Mildew resistant and high yielding vine. Excellent all around type.
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.
CHINOOK	Alpha acid 11-13%. High bittering cultivar boasts alluring woody aroma with undertones of spice and citrus. Suitable for most beers: Pale Ale to 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.
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 varietal with flowery tones that has produced some of England's best bitters.
MAGNUM	Alpha acid 10-12%. Bittering and aroma cultivar bred in Germany. Flavors are spicy and citrusy making it a good selection for Pale Ales, IPAs, And German-style Lagers.
MT. HOOD	Alpha acid 4-6%. Moderate yields of medium compact cones. Adds a mild and clean aroma. Vigorous and disease resistant. Ripens mid-season. Excellent for Lagers, Pilsners, Bock, and Wheats.
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.
SORACHI ACE	Alpha acid 10.7-12.2%. Known for its intense lemony flavors, Sorachi Ace is ideal for IPAs, saisons and wheat beers.
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. 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. Ripens mid-season.
YAKIMA GOLD	Alpha acid 8.8 – 10.5%, Beta acids 4.3 – 5.0%. An excellent general purpose hop with smooth bitterness and a pleasant aroma.
ZEUS	Alpha acid 13-17%. Bittering cultivar. Described as aromatic, pleasant and pungent. Vigorous and high yielding. Matures mid to late season.