

# **COLUMBUS (TOMAHAWK)**

### **BREWING QUALITY**

Generally used for main copper hop in the form of extracts and pellets because of the exceedingly high alpha. Has shown to be very aromatic as late hops in cask ales. Used in US IPA, US Pale Ale, Stout, Barley Wine, Lager.





## **ORIGIN / HISTORY**

US origin. Columbus, Tomahawk and Zeus, the three hop varieties with very high alpha properties, were all produced at the same time and sold to different grower groups. Since then it has been proven that Columbus and Tomahawk are the same variety (by gas chromatograph) and Zeus is so similar that it is indistinguishable from the other two in the finished product! These hops have taken the USA by storm and the acreage of all other US varieties seems to be suffering because of it. They are all labeled as Super High Alpha.

#### **AGRONOMICS**

High yielding and high alpha with generally good resistance to all pests and disease although showing signs of susceptibility to powdery mildew.

#### **ACID COMPONENTS**

Alpha Acids 14 - 20% w/w Beta Acids 4.5 - 6% w/w

Cohumulone 28 - 35% of alpha acids

**Type T90 Hop Pellets** 



#### **OIL COMPONENTS**

Total Oil 1.5 – 4.5 mls/100 grams
Caryophyllene 6 - 12% of whole oil
Farnesene <1% of whole oil
Humulene 9 - 25% of whole oil
Myrcene 25 - 55% of whole oil

Possible Substitutions: Nugget, Chinook

Type Leaf Hops

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