BRAVO

BREWING QUALITY
Aromatic qualities of Bravo range from being described as earthy and herbal to somewhat floral as well as spicy. Good in American IPA, Pale Ale.

ORIGIN / HISTORY
USA origin. A recent US cultivar with a parentage from the Zeus hop variety.

AGRONOMICS
Resistant to powdery mildew, moderately resistant to downy mildew.

ACID COMPONENTS
Alpha Acids 12 – 14% w/w
Beta Acids 3.0 – 5.0% w/w
Cohumulone 29 - 34% of alpha acids

OIL COMPONENTS
Total Oil 1.6 – 2.4 mls/100 grams
Caryophyllene 10 – 12% of whole oil
Farnesene <1% of whole oil
Humulene 18 - 20% of whole oil
Myrcene 25 - 50% of whole oil

Possible Substitutions: Nugget

Type T90 Hop Pellets

Type Leaf Hops

Castle Malting - True Brewers know why!