ORGANIC CASCADE
(BELGIUM)

BREWING QUALITY
This hop displays quite exceptional levels of citrus moving more toward grapefruit characteristics. Works very well when matched up with some of the New Zealand aroma heavy weights such as Motueka or Riwaka. Typically employed in “new world” style pale ales creative brewers are also adding late into summer ales where its hallmark refreshing citrus aroma and oils profile give a refreshing summery finish.

ORIGIN / HISTORY
This hop’s origin stems from an early US breeding program circa 1956. It was the first commercially bred hop to emerge from the USDA-ARS program when released in 1972. It was bred from crossing an English Fuggle with a male selection believed to have been a crossing of Fuggle with the Russian variety Serebrianka.

ACID COMPONENTS
- Alpha Acids: 6.0-8.0% w/w
- Beta Acids: 5.0-5.5% w/w
- Cohumulone: 37.0% of alpha acids

OIL COMPONENTS
- Total Oil: 1.1 ml/100 g
- Caryophyllene: 5.4% of whole oil
- Farnesene: 6.0% of whole oil
- Humulene: 14.5% of whole oil
- Myrcene: 53.6% of whole oil

Possible Substitutions:
Centennial