CASCADE FR

BREWING QUALITY
Cascade is an aroma variety with well-balanced bittering potential. It is the most popular hop with the craft brewing industry. Good for dry hopping. Flowery and citrusy aroma, can have a grapefruit note. The latter is grown in very small quantities on the Alsatian lands, which are also ideal for resituating the characteristics of his close American. Used in American-Style Ales, especially Pale Ale, IPA, Porter, Barley Wines, can also be used in Witbier.

ORIGIN / HISTORY
USA origin. Open pollinated of a Fuggle seedling, itself derived from crosses between Fuggle and the Russian hop Serebrianka.

AGRONOMICS
Not seriously affected by Prunus necrotic ring-spot virus. Good crown and cone resistance to downy mildew, partly tolerant to Verticillium wilt. Prone to insects, especially Aphids.

ACID COMPONENTS
Alpha Acids  3 – 6% w/w  
Beta Acids  4.5 – 7.0% w/w  
Cohumulone  33 – 40% of alpha acids

OIL COMPONENTS
Total Oil 0.8 – 1.5 ml/100 g  
Caryophyllene 3 - 6% of whole oil  
Farnesene 4 - 8% of whole oil  
Humulene 10 - 16% of whole oil  
Myrcene 45 - 60% of whole oil  
Linalool 0.5%

Possible Substitutions: Centennial, Amarillo