CHALLENGER

BREWING QUALITY
An excellent all round hop with good alpha and aroma properties. As the main copper hop, it provides a refreshing, full bodied, rounded bitterness, which makes an excellent platform for a late hop. As the late addition, it can give a very crisp, fruity character which has proved very popular in many beers.

ORIGIN / HISTORY
UK origin. Introduced by Wye College in 1972.

AGRONOMICS
Good resistance to downy mildew but is susceptible to powdery mildew and Verticillium Wilt.

ACID COMPONENTS
- Alpha Acids: 6 – 9% w/w
- Beta Acids: 3.2 – 4.2% w/w
- Cohumulone: 20 – 25% of alpha acids

OIL COMPONENTS
- Total Oil: 1.0 – 1.5 mls/100 grams
- Caryophyllene: 9.52% of whole oil
- Farnesene: 1.73% of whole oil
- Humulene: 29.52% of whole oil
- Myrcene: 30.49% of total oil

Possible Substitutions: Northdown, Northern Brewer, First Gold