



Belgian Malts that Make Your Beer So Special

CHINOOK

BREWING QUALITY

A high alpha acid hop with a very unusual aroma profile. Chinook has a very strong grapefruit character in both the rub of the hop and in the beer. Ideal for one-off and seasonal specials.



ORIGIN / HISTORY

Developed from a cross between a Petham Golding and a US selected male with high alpha acids and good storage ability. Released in 1985 and is becoming increasingly more popular.

AGRONOMICS

Maturing mid to late season. Tolerant to infection with Prunus necrotic ring-spot virus, moderately tolerant to downy mildew. Not excessively sensitive to insects.

ACID COMPONENTS

Alpha Acids	11 - 15% w/w
Beta Acids	3 - 4% w/w
Cohumulone	29 - 35% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.5 - 2.7 mls/100 grams
Caryophyllene	9 - 11% of whole oil
Farnesene	<1% of whole oil
Humulene	18 - 25% of whole oil
Myrcene	20 - 40% of total oil

Leaf Hops



Possible Substitutions: Northern Brewer, First Gold, Perle



Castle Malting - True Brewers know why!