



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

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

AGRONOMICS

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

ACID COMPONENTS

Alpha Acids	8 – 13% w/w
Beta Acids	3.0 – 4.0% w/w
Cohumulone	29 – 34% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.5 – 2.5 mls/100 grams
Caryophyllene	9 - 11% of whole oil
Farnesene	<1% of whole oil
Humulene	20 - 25% of whole oil
Myrcene	35 - 40% of total oil

Leaf Hops



Possible Substitutions: Columbus, Simcoe



Castle Malting - True Brewers know why!