ORGANIC CHINOOK

BREWING QUALITY
A high alpha acid hop with a very unusual aroma profile. Released in 1985 and becoming increasingly more popular, 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.

AGRONOMICS
Maturing mid to late season. The cones are long, medium compact with outward turning petals. 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 3.0 – 4.0% w/w  
Cohumulone 29 – 35% of alpha acids

OIL COMPONENTS
Total Oil 1.5 – 2.5 mls/100 grams

Possible Substitutions: Columbus, Northern Brewer, Nugget

Castle Malting - True Brewers know why!

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