LEMONDROP

BREWING QUALITY
Lemondrop is a very aromatic American aroma hop. It contains 5% - 7% of α-acids (28 - 34% of cohumulone). The bright citrus and subtle herbaceous notes are perfect for session beers. While ales tend to bring out her sweeter side, Lemondrop is delicate and refined enough for quality lagers.

ORIGIN / HISTORY
American (USA) origin.

AGRONOMICS
Derived from Cascade, you will find some familiar flavors residing in these lupulin glands. The hops name alludes to the aroma descriptors of lemon, mint, green tea, and slight melon.

ACID COMPONENTS
- Alpha Acids: 5 – 7% w/w
- Beta Acids: 4 – 6% w/w
- Cohumulone: 28 - 34% of alpha acids

OIL COMPONENTS
- Total Oil: 1.5 – 2.0 mls/100 g
- Caryophyllene: 0.56 – 0.58% of whole oil
- Farnesene: 6 – 7% of whole oil
- Linalool: 0.4 - 0.6 % of whole oil
- Linalool: 0.08 - 0.09 Alpha-Acid of whole oil

Possible Substitutions: Cascade, Mandarina Bavaria, Centennial

Castle Malting - True Brewers know why!