MOUNT HOOD

BREWING QUALITY
Aroma variety with marked similarities to the German Hallertauer and Hersbrucker varieties. Used in Lager, Pilsner, Bock, US Wheat, Alt, Munich Helles.

ORIGIN / HISTORY
USA origin. Released in 1989 from the U.S.D.A. breeding program in Oregon.

AGRONOMICS
Moderately resistant to downy mildew.

ACID COMPONENTS
Alpha Acids 3 – 6% w/w
Beta Acids 5.0 – 7.5% w/w
Cohumulone 22 - 23% of alpha acids

OIL COMPONENTS
Total Oil 1.0 – 1.3 mls/100 grams
Caryophyllene 7 - 10% of whole oil
Farnesene <1% of whole oil
Humulene 15 - 25% of whole oil
Myrcene 55 - 65% of whole oil

Possible Substitutions: Crystal, Hallertauer Hersbrucker, Strisselspalt