WILLAMETTE

BREWING QUALITY
Provides a mild, pleasant, hop aroma and bitterness to all English-style Ales, and US Pale and Brown Ales.

ORIGIN / HISTORY
USA origin. Released in 1976 and well-established in the US industry. Currently the most widely grown aroma hops in the US.

AGRONOMICS
No visible reaction to prunus necrotic ring spot virus; fair resistance to downy mildew and powdery mildew but susceptible to Verticillium wilt.

ACID COMPONENTS
- Alpha Acids: 3 – 6% w/w
- Beta Acids: 3 – 4% w/w
- Cohumulone: 30 - 35% of alpha acids

OIL COMPONENTS
- Total Oil: 1.0 – 1.5 mls/100 grams
- Caryophyllene: 7 - 8% of whole oil
- Farnesene: 5 - 6% of whole oil
- Humulene: 20 - 30% of whole oil
- Myrcene: 45 - 55% of whole oil

Possible Substitutions: Bramling Cross, Fuggles

Type T90 Hop Pellets

Type Leaf Hops

Castle Malting - True Brewers know why!