



**YAKIMA CHIEF HOPS®**



# EXPERIMENTAL VARIETIES

## ELITE TRIALS PROGRAM

A finite amount of experimental variety hops are being offered to North American brewers. For many of these varieties this will be the first time they are available for purchase and for general brewery use. These experimental varieties are in the Elite Trials stage of the Hop Breeding Company's (HBC) rigorous breeding program, and we are working closely with Yakima Chief Ranches, to get these new varieties in your beer. Due to the experimental nature of these varieties, it is advised that brewers do not build a specific brand based on these hops. We recommend using these varieties for one-off or seasonal brews.

### AVAILABILITY

Type 90 pellets are the standard offering for this program. There is no whole cone / leaf availability. Availability will vary by variety and there is no guarantee of availability or pricing until the order has been officially quoted by Yakima Chief Hops staff and accepted by the customer. We are unable to hold volume as the program is a first come first serve basis.

\*Please see the variety description for maximum order quantity per brewery.

### PRICING

EXPERIMENTAL VARIETY PRICING		
Crop Year	44 lb (4 x 11)	11 lb (1 x 11)
2020	\$12.80 / lb	\$13.30 / lb

### CUSTOMER FEEDBACK REQUESTED

Customer feedback is a critical component of the hop breeding process and essential to bringing a new variety to market. Input from a variety of brewers allows us to gauge the success of an experimental variety, as well as evaluate the accuracy of its description and brewing usage. After brewing with a given HBC variety, we ask that the customer provide candid and detailed information regarding their experience. As part of our Elite Trials Program, customers will receive a survey from Yakima Chief Hops following the shipment of an HBC variety, and will be asked to complete the survey in a timely manner.

**TO PLACE AN ORDER CALL 1.800.952.4873**

## AVAILABLE VARIETIES

### HBC 344

% Alpha Acids	% Beta Acids	Total Oil	Brewing Usage
13.4	4.4	1.8 mL/100g	Aroma

Aroma Descriptors: mild, fruity, pine and herbal-mint

### HBC 472

% Alpha Acids	% Beta Acids	Total Oil	Brewing Usage
9.6 - 10.3	8.3 - 9.1	1.1 - 2.3 mL/100g	Aroma

Aroma Descriptors: oak/bourbon wood, herbal, vanilla, floral, tropical fruit

### HBC 520

% Alpha Acids	% Beta Acids	Total Oil	Brewing Usage
10.3 - 12.8	6.3 - 7.0	1.4 - 1.6 mL/100g	Aroma

Aroma Descriptors: vanilla, tropical, earthy, herbal & woody

### HBC 522

% Alpha Acids	% Beta Acids	Total Oil	Brewing Usage
10.7 - 12.0	4.9 - 5.5	1.7 - 2.4 mL/100g	Aroma

Aroma Descriptors: citrus, floral, similar to Centennial & Cascade

### HBC 586

% Alpha Acids	% Beta Acids	Total Oil	Brewing Usage
11.2	7.5	2.0 mL/100g	Aroma

Aroma Descriptors: mango, citrus, herbal

### HBC 630

% Alpha Acids	% Beta Acids	Total Oil	Brewing Usage
12.6 - 13.9	5.7 - 6.4	1.4 - 2.5 mL/100g	Aroma

Aroma Descriptors: stone fruit (cherry), tropical, citrus, distinct cherry/raspberry candy aroma

### HBC 644

% Alpha Acids	% Beta Acids	Total Oil	Brewing Usage
11.9	3.8	1.4 mL/100g	Aroma

Aroma Descriptors: pine, citrus, spicy

### HBC 685

% Alpha Acids	% Beta Acids	Total Oil	Brewing Usage
14.9 - 15.6	4.5 - 5.5	3.2 mL/100g	Aroma

Aroma Descriptors: tropical, citrus, herbal

### HBC 735

% Alpha Acids	% Beta Acids	Total Oil	Brewing Usage
15.2	6.4	3.6 mL/100g	Aroma

Aroma Descriptors: lemon, cantaloupe

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