

CHALLENGER

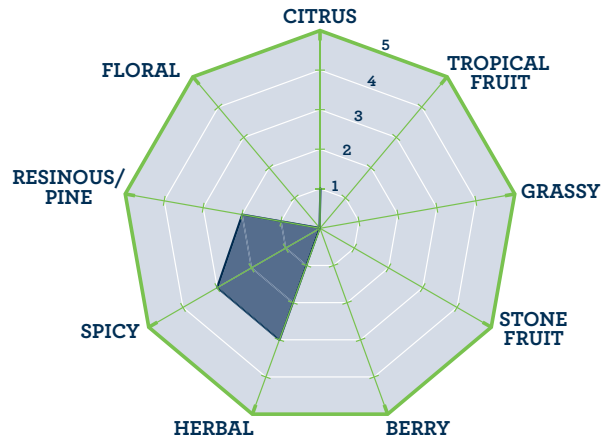
American



Origin: USA. A daughter of Northern Brewer with Northdown stock, this English variety has found a home in the hopyards of the Pacific Northwest.

Usage: A truly versatile dual-purpose hop, Challenger's alpha content can be harnessed for bittering. It also possesses a smooth, pleasant flavor for early or late kettle additions and dry hopping. Alone or in a blend, Challenger is an excellent option for the hop bill for any British, Irish, or Scottish styles.

Aroma & Flavor Characteristics: Medium intensity; American-grown Challenger tends to be more spicy, Cedar-like and less orange marmalade-like than English Challenger.



SENSORY HIGHLIGHTS

Spice
Cedar



BREWING VALUES

Alpha Acid Range: 6.5 - 8.5%
Beta Acid Range: 3.0 - 4.0%
Co-Humulone as % of alpha: 20 - 23
Total oils mL/100 gr.: 1.0 - 1.5

OIL FRACTIONS

Myrcene: 30 - 42%
Humulene: 23 - 27%
Caryophyllene: 8 - 12%



AGRONOMIC DATA

Maturity: Middle
Yield: 1200-1600 lbs/acre

US Sales: 1.800.374.2739
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Find your regional sales manager:
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