

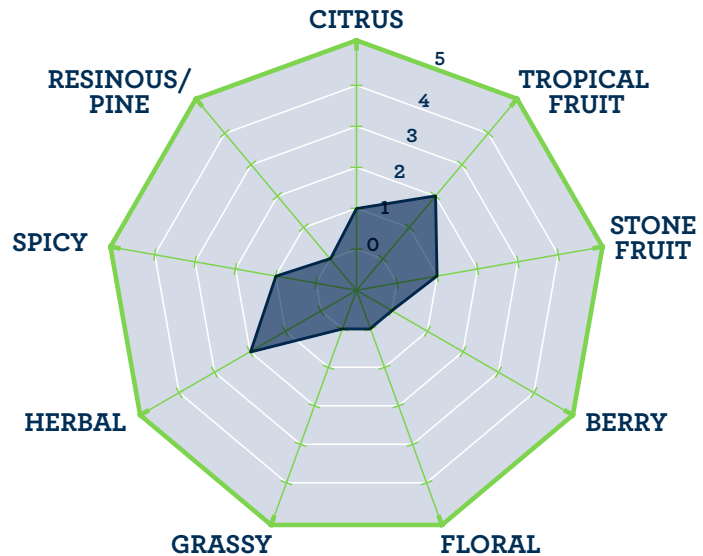
JARRYLO®

American






Origin: Named for the Slavic god of fertility, Jarrylo® (pronounced Jar-ril-lo) is a dwarf variety bred by the American Dwarf Hop Association. Its parentage includes Summit and other ADHA varieties.

Usage: Jarrylo® can be used as a dual purpose hop thanks to its high alpha content. However, its large oil fraction (particularly humulene and myrcene) and unique aromatics make it very well-suited to late, whirlpool, or dry hop additions. A good choice for pales and IPAs, saisons, and other hop-forward Belgian styles.



Aroma & Flavor Characteristics: Strong tones of fruit (banana, pear, melon, orange) with spicy and grassy notes.

 SENSORY HIGHLIGHTS	 BREWING VALUES	 OIL FRACTIONS
Banana Melon Citrus Spice Grass	Alpha Acid Range: 15.0 - 17.0% Beta Acid Range: 6.0 - 7.5% Co-Humulone as % of alpha: 34 - 37 Total oils mL/100 gr.: 3.6 - 4.3	Myrcene: 40 - 55% Humulene: 15 - 20% Caryophyllene: 8 - 12%

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