

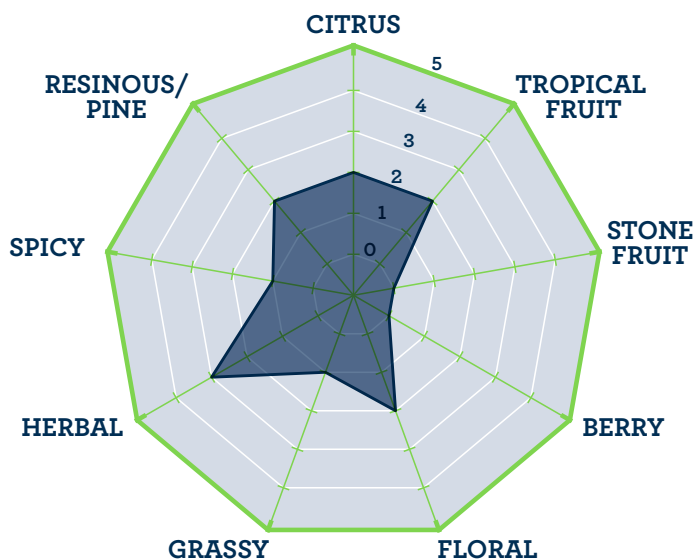
NORTHERN BREWER

German



Origin: Germany. An offspring of Brewer's Gold with some ancestry from an American wild hop, this English-bred high alpha variety later found favor and acreage all over the world. In Germany it is known primarily as a bittering hop.

Usage: Dual purpose. German-grown Northern Brewer has a more noble and less pungent profile than when grown elsewhere, which makes it suited to a variety of traditional European styles where a strong or "American" hop signature may not be appropriate - German lagers, Belgian and Trappist ales, farmhouse-style beers.




Aroma & Flavor Characteristics: Predominantly spicy with an undercurrent of woods and wild fruit, suggestive of its Brewer's Gold parentage. Overall balanced with lasting flavor that reads as simply "hoppy" - not as outright woody and bright as US-grown Northern Brewer.




SENSORY HIGHLIGHTS

**Spicy
Woody
Fruity**



BREWING VALUES

Alpha Acid Range: 6.0 - 10.0%
Beta Acid Range: 3.0 - 5.0%
Co-Humulone as % of alpha: 27 - 32
Total oils mL/100 gr.: 1.6 - 2.1



OIL FRACTIONS

Myrcene: 25 - 45%
Humulene: 35 - 50%
Caryophyllene: 10 - 20%
Farnesene: <1%
Linalool: 0.3-0.9%

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