

GERMAN AMARILLO®

Breeding/Development: Washington, USA. Found growing wild in 1998 by Virgil Gamache Farms of Toppenish, WA. Grown and processed in Germany from the same cultivar as the Amarillo® found in US fields.

Brewing Application: With respectable alpha acid content, Amarillo® can be a dual-purpose hop and contribute to bittering additions, but with its unique, highly sought-after aromas and flavors combined with high demand, it's most often seen in late-kettle or whirlpool additions and as a dry hop. A fixture in American pale ale, IPA, and Imperial IPA formulations.

Sensory: Diverse aromas depending on picking time. Early harvest brings aromas of lemon and candy. Mid-harvest brings aromas of grapefruit, floral, and tropical. Late harvest brings aromas of onion/garlic and dank.

SENSORY HIGHLIGHTS

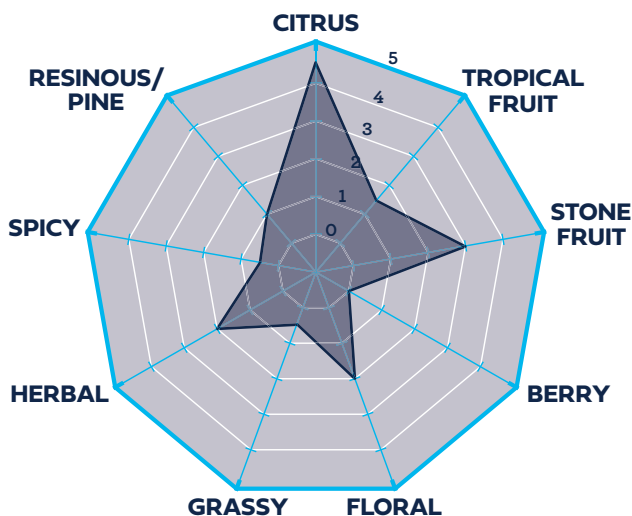
**Lemon
Stone Fruit
Tropical Punch**

BREWING VALUES

Alpha Acid Range:	8.0 - 11.0%
Beta Acid Range:	6.0 - 7.0%
Total oils mL/100 gr.:	1.5 - 1.9

OIL FRACTIONS

Caryophyllene:	7 - 10%
Farnesene:	6 - 9%
Humulene:	19 - 24%
Myrcene:	40 - 50%



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