

## **AROMA PROFILE**

HBC 472 has a special **flavor** profile that has generated interest amongst brewers. The hop touts a combination of cream, vanilla, and wood flavor along with citrus. In beer, the flavor has been described as "coconut", "barrel aged," and "whiskey." HBC 472 can be used in a myriad of beer styles, because its flavor synergizes well with both malt flavors and hop flavors.

### **PEDIGREE**

HBC 472 was bred and developed through the Hop Breeding Company (HBC) in the Yakima Valley, Washington and is the result of the open pollination of a wild American hop known as the subspecies neomexicanus.

RECOMMENDED	<b>BEER</b>	<b>STYLES</b>

Cream Ale, Amber Ale, Brown Ale, Porter, Stout, Pale Ales, India Pale Lager (IPL), India Pale Ale (IPA), Session IPA, New England IPA, Imperial IPA.

## **KEY FLAVORS**



Oak, Bourbon Barrel



Coconut, Vanilla



Orange

Alpha Acids*	7.0 – 10.0%	
Beta Acids	7.0 - 9.0%	
Total Oil	1.5 - 2.5 ml/100g	

<sup>\*</sup>Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA

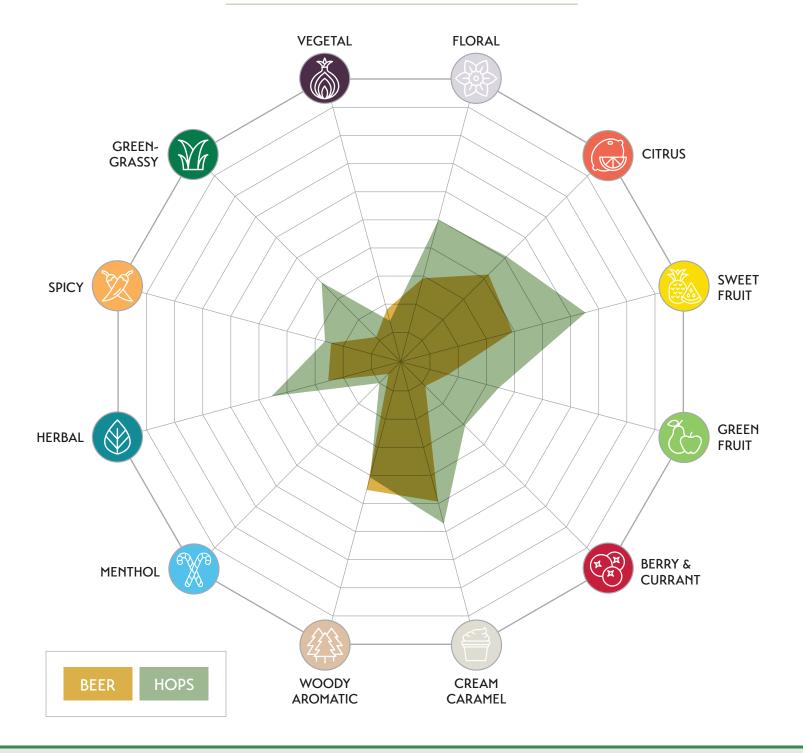
#### TOTAL OIL COMPOSITION

Myrcene	35 – 45%
Caryophyllene	25 - 30%
Farnesene	4 - 6%
Humulene	1 – 5%
Geraniol	0 – 1%
Linalool	0 - 1%

Oil composition determined by Gas Chromatography (ASBC Hops-17, EBC 7.1.2)



# HBC 472 BEER VS. HOP ATTRIBUTES



The beer was a Pale Ale style beer dry hopped with 1.5 lb/bbl of HBC 472 pellets. Samples were evaluated by the Haas trained panel, and scored on a scale of 0 to 10.