



WILLAMETTE VALLEY HOPS, LLC

HOP VARIETY DATA SHEET

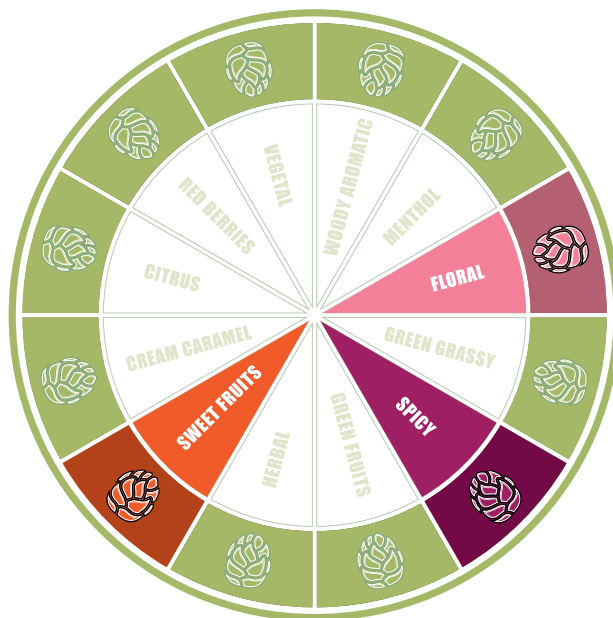
Bru-1™

U.S. EXPERIMENTAL FLAVOR HOP



The experimental variety Bru-1™, developed through Brulotte Farms in the Yakima Valley, exemplifies the bold flavor of new American aroma varieties. The hops have a pleasant fruity character that dominates the aroma, but in beer, Bru-1™ really shines. The Haas Experimental Brewery made a beer dry hopped with 2.0 lbs per barrel of hop, and the beer aroma was described as pineapple, tropical fruit, and spicy. Bru-1™ has shown to pair well with Citra, Chinook, HBC 438, and other U.S. aroma varieties.

Pedigree	
Aroma/Flavor	Fruity, Floral, Spicy
Alpha Acids*	13 - 15%
Beta Acids	8.0 - 10%
Cohumulone	35 - 37% of alpha acids
Total Oil	1.5 - 2.0 ml/100g
Myrcene	50 - 55% of total oil
Humulene	9 - 11% of total oil
Caryophyllene	7 - 8% of total oil
Farnesene	<1% of total oil
Storage Stability	



Varieties subject to availability. Contact your Territory Manager to place your order.

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