

## HOP VARIETY DATA SHEET



## **Pahto™**

**U.S. HIGH ALPHA HOP** 

Pahto is a U.S. High Alpha Hop - formerly known as HBC 682. This variety is named after the native word for Mount Adams in Washington state. It is useful as a bittering hop, produces high yield rates and is resistant to disease.

Pedigree	No data
Aroma/Flavor	Floral, Herbal, Earthy
Alpha Acids*	17 - 20%
Beta Acids	4.5 - 6.0%
Cohumulone	300 - 32% of alpha acids
Total Oil	1.0 - 2.5 ml/100g
Myrcene	60 - 70% of total oil
Humulene	8 - 12% of total oil
Caryophyllene	4 - 6% of total oil
Farnesene	No data
Storage Stability	No data



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

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