



WILLAMETTE VALLEY HOPS, LLC

HOP VARIETY DATA SHEET

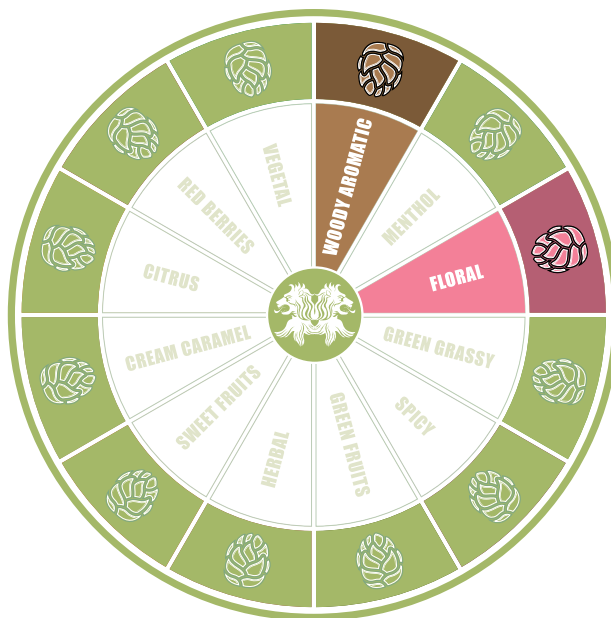
HBC 472

U.S. EXPERIMENTAL FLAVOR HOP



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*. The uniqueness of the flavor characteristics HBC 472 gives to beer has generated a great deal of interest in this cultivar among brewers. The aroma of the HBC 472 hop consists of floral, woody, earthy and coconut. In beer this hop delivers a surprising fruity note along with its distinctive “472 coconut-woody character”.

Pedigree	Open Pollination
Aroma/Flavor	Floral, Woody, Coconut
Alpha Acids*	9.0% - 11.0%
Beta Acids	7.0 - 9.0%
Cohumulone	42 - 46% of alpha acids
Total Oil	1.5 - 2.5 ml/100g
Myrcene	30 - 32% of total oil
Humulene	1 - 2% of total oil
Caryophyllene	30 - 32% of total oil
Farnesene	<.02% of total oil
Storage Stability	



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

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