

HOP VARIETIES



Hops, *Humulus lupulus*, are fast-growing, herbaceous perennial vines that can grow from the ground to 25' in the span of one season. They provide a fast seasonal screen and decorative flowers. In addition to these qualities, hops flowers are an ingredient in the beer brewing process. The alpha-acid content provides bitterness to beer, and the natural antibiotics lupulon and humulon keep bacteria from growing during brewing. Provide strong support & ample space, rich soil & full sun; vines die back to the ground in winter, so plan on annual cleanup. USDA zones 4-8.

VARIETIES for 2021

CASCADE	Alpha acid 4-7%. Excellent taste which adds a powerful aroma. Elongated cone structure, high yielding. Matures mid-season. Used in Pale Ales, IPAs and Lager. Resistant to downy mildew. Developed at OSU.
CENTENNIAL	Alpha acid 9-11%. This hop has a pungent, citrus flavor and aroma, but is less floral than Cascade. Perfect for Ales and IPAs.
CHINOOK	Alpha acid 11-13%. High bittering cultivar boasts alluring woody aroma with undertones of spice and citrus. Suitable for most beers: Pale Ale to Lager.
COLUMBUS	Alpha acid 14-17%. Highly bittering with sharp herbal notes, prized for high oil content. Great multipurpose hop suitable for IPAs, Pale Ales, Stout, and Lager.
CRYSTAL	Alpha acid 3-5%. Delicate blend of spices and flowers with low bittering value. Perfect for German-style Pilsner, Lager, Kölsch, ESB, and Belgian Ales.
GOLDING	Alpha Acids 4-6%, Beta Acids 2-3%. Refined older English variety with flowery tones that has produced some of England's best bitters.
MAGNUM	Alpha acid 10-12%. Bittering and aroma cultivar bred in Germany. Spicy/citrusy flavors make it a good selection for Pale Ales, IPAs, And German-style Lagers.
MT. HOOD	Alpha acid 14-17%. Good yields on mildew resistant vines. Primarily a bittering hop useful in American Ales and India Pale Ales.
NORTHERN BREWER	Alpha acid 8-10%. Developed in England as a dual-purpose hop, mostly for bittering, with woody/fruity aroma and flavor. Good for English-style Ales, ESB, Bitters, and Porters.
NUGGET	Alpha acid 12-14%. High yields of long, tight clusters. Vigorous and disease resistant. Developed at OSU. Great for all Ales as well as Stouts.
STERLING	Alpha acid 6-9%. Modest bittering value with dominant aromas of herbs and spices with floral/citrus undertones. Good for Ales, Pilsner, and Lager.
WILLAMETTE	Alpha acid 4-6%. Moderate yields of medium, round, light cones mid-season. Excellent all purpose. Adds a spicy aroma. Used as a finishing hop in English-style Ales as well as American-style Pale and Brown Ales.