

# NOTES

**Audacia™**



## BASIC BREWING NOTES

Two worlds merge to create a hop with class and sass. Hersbrucker mom meets nephew of Strata to create Audacia, a hop just as comfortable in IPA circles as in a noble gathering of world class lagers. Gooseberry, huckleberry, lingonberry, black currant, lychee and pomegranate mingle with rose, lilac and lavender. Feels like a mid-summer picnic in the mid-latitudes!

## BREWING CHARACTER BY BEER STYLE

### New England IPA (Hazy)

During trials we got to see Audacia pretty much as a single hop at four pounds/barrel in a hazy IPA. Suffice to say the hop thrived in this environment and proved it can be a heavy hitter in any weight class. The lychee seemed to rise to greater prominence, but the tangy berries and mid-range floral provided the depth needed for a single hop hazy.

### West Coast IPA

We've also had the chance to collaborate on a West Coast IPA to see what Audacia would do as a contributor. It was Strata, Luminosa and Audacia in that order of usage. Being that we developed all of these hops, we're super familiar with them, and were impressed to see Audacia make a distinctive contribution even behind a couple of lead singers.

### Lager (Helles / Pils / Kölsch)

Audacia's Hersbrucker pedigree is evident in crisp lager beer, where the hop doesn't try to steal the show but does provide a seductive finishing twist of flavor and aroma. The 6% alpha coupled with a touch more potential to contribute hop character than mom, gives you flexibility to dial back usage for more traditional results, or let the juicy berries and floral aromatics shine.

### Blonde / Summer Wheat Ale / Pale Ale

We did get the chance to collaborate with a customer on an Audacia Summer Pale that had a bit of wheat in the mash (and used a lager strain). A crisp "summer crusher" for sure, with tangy berries that finish slightly sweet yet dry.

### Stout / Porter / Roasted Malts

TBD... but we cannot wait to taste the flavors of Audacia floating on top of some darker roasted malt beers.

### Farmhouse / Saison

The "jury is out" on this one. Not our first thought for Audacia, but we need to grab a nice basic saison without hop flavors and do a little dry hoppin'!

# CHEMISTRY

ALPHA ACIDS RANGE — 5.5% - 6.4%

BETA ACIDS RANGE — 3% - 3.4%

TOTAL OIL RANGE — 1.1 - 1.5 mls / 100g

COHUMULONE — 18.2% - 20.2%

MYRCENE — 25% - 30%

HUMULENE — 10% - 11.4%

CARYOPHYLLENE — 6.5% - 7.3%

FARNECENE — 0.1% - 0.7%