

# NOTES

## Luminosa®



### BASIC BREWING NOTES

The bright fresh fruits of Luminosa make us feel transported to the sunny white sands of a Caribbean beach, and inspired the name which is Latin for “full of brightness.” Peach-mango lemonade, candied orange peel, boysenberry, papaya and guava can all be found. Unlike most “punchy” hops, Luminosa is almost completely void of the resinous/piney character that usually comes along for the ride—adding to the versatility of this hop.

### BREWING CHARACTER BY BEER STYLE

#### West Coast IPA

While hazies may be the first beer that comes to mind when smelling Luminosa, West Coast IPA as well as hybrids are totally in this hop’s realm. Combine with some Strata, Cascade, Citra or Oregon Chinook and you’ll get complimentary flavors with a touch of resinous backbone that keeps things crisp.

#### New England IPA (Hazy)

This is likely the beer style that most brewers will immediately apply Luminosa to. The range of fresh fruit flavors are a natural in hazies, and Luminosa has no sharp edges that conflict with these smooth beers. The “candied orange peel” hoppy sweetness doesn’t hurt either!

#### Pale Ale

Whether bright or hazy, pale ales promise to be a refreshing way to bring Luminosa flavors to the people. Combine with Cascade or Oregon Chinook and the new school meets old school magic comes to life.

#### Blonde / Summer Wheat Ale

We’re thinking a summer wheat ale will be fantastic with a twist of Luminosa. Haven’t been able to try this yet during our pilot brews, but are sure looking forward to it as the weather warms up!

#### Lager (Helles / Pils / Kölsch)

Luminosa is a fantastic hop for bringing bright fresh fruit flavors to these crisp beers, and you don’t have to worry about the hop resins interfering with the malt and fermentation flavors.

# CHEMISTRY

ALPHA ACIDS RANGE – 9% - 12%

BETA ACIDS RANGE – 4% - 5%

TOTAL OILS RANGE – 1.8 - 2.2ml / 100g