

Green Bullet

A dual-purpose and bittering hop with spicy 'dried fruit' characteristics and solid finish

Applications

Used extensively as a utility Brew house workhorse found in breweries across the World . This go to hop is a traditional bittering type that now finds applications throughout the brewery from late additions through the hopback whirlpool and dry hopping.

Breeding

Released from the New Zealand DSIR (now New Zealand's Plant & Food Research) in 1972. Green Bullet is a triploid alpha variety that was bred by open cross pollination of the New Zealand Smoothcone variety. The era was one where alpha potential was rapidly being recognised by brewers and the New Zealand alpha varieties were certainly pushing the boundaries.

Brewing

Green Bullet delivers a traditional bittering quality and hop flavour. A flagship within the New Zealand brewing industry and considered a bittering variety for lager it is more often found these days in big ale styles. Green Bullet also carries a solid Styrian spicy characteristic which also finds it at home in a freshly drawn pint of bitter or an Irish style dry stout.

Grower Comments

Maturity: Late season
Yield: Moderate to Good
Growth Habit: Late shooting, moderately vigorous, clavate frame
Cone Structure: Long compact cones
Disease Resistance: New Zealand is hop disease free
Storage Stability: Good



Alpha Acid	11-14
Beta	6.5-7.0
Cohumulone	38-39
Total Oil	1.1
Concentration	65
Mycene	38.3
Humulene	28.2
Caryophyllene	9.2
Farnasene	0.3
Bpinene	
Citrus Piney Fraction	7.9
Floral Estery Fraction	2.3
Xanthohumol	0
Other	0.01
H C Ratio	3.8