

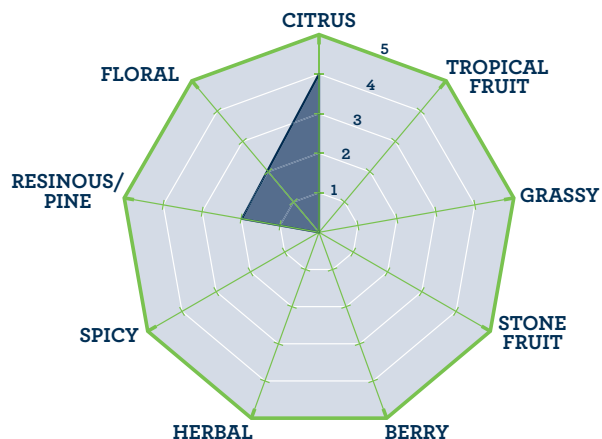
CENTENNIAL

American



Origin: USA. One of the classic “C” hops of American craft beer, many acres in Oregon and Washington are under Centennial. Bred in 1974 and released in 1990, its complex parentage includes Brewers Gold, Fuggle, and East Kent Goldings.

Usage: Dual purpose with high alpha acids and excellent aromatic capabilities. Widely used as a finishing or dry hop as a stand-alone variety or part of a blend. Excellent in all styles of American IPAs, pale ales, stouts, and porters; also welcome at lower intensities in American-style wheat and blonde ales.



Aroma & Flavor Characteristics: Predominantly citrus but with undertones like lemongrass and pine needles often evident. The citrus character can be reminiscent of Cascade (grapefruit), the variety it’s most often compared to.



SENSORY HIGHLIGHTS

Citrus
Pine
Floral



BREWING VALUES

Alpha Acid Range: 9.5 - 11.5%
Beta Acid Range: 3.5 - 4.5%
Co-Humulone as % of alpha: 29 - 30
Total oils mL/100 gr.: 1.5 - 2.3

OIL FRACTIONS

Myrcene: 55 - 65%
Humulene: 10 - 20%
Caryophyllene: 5 - 7%
Geraniol: 1 - 2%
B-Pinene: 0.5 - 1%



AGRONOMIC DATA

Maturity: Middle
Yield: 1,500 – 1,750 lbs/acre

US Sales: 1.800.374.2739
sales@bsgcraft.com

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