

CHINOOK

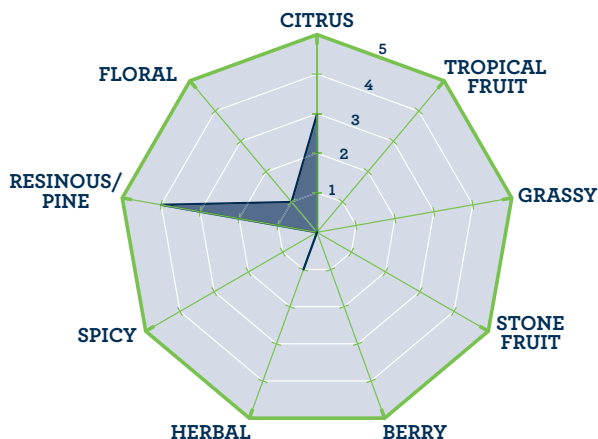
American



Origin: Washington, USA. Developed by the USDA breeding program and released in 1985 as a high-alpha variety, Chinook eventually found traction among craft brewers as a unique aroma and flavor hop. Its ancestry includes Petham Golding and USDA 63012.

Usage: Dual purpose. Thanks to its high alpha content and moderate cohumulone, Chinook delivers potent, smooth bitterness but also contributes specific pine notes highly desirable in an IPA dry hop.

Aroma & Flavor Characteristics: Strong notes of grapefruit define this hop. Pungent suggestions of mountain pine and resin (especially as a dry hop) with citrus and fragrant dried herb in the background.



SENSORY HIGHLIGHTS

Grapefruit
Pine
Resin



BREWING VALUES

Alpha Acid Range: 11.0 - 14.0%
Beta Acid Range: 3.0 - 4.0%
Co-Humulone as % of alpha: 29 - 35
Total oils mL/100 gr.: 1.7 - 2.7

OIL FRACTIONS

Myrcene: 20 - 30%
Humulene: 18 - 24%
Caryophyllene: 9 - 11%
Geraniol: 0.5 - 1.0%
Farnesene: <1%



AGRONOMIC DATA

Maturity: Middle
Yield: 1,900 - 2,100 lbs/acre

US Sales: 1.800.374.2739
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Find your regional sales manager:
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