

NUGGET

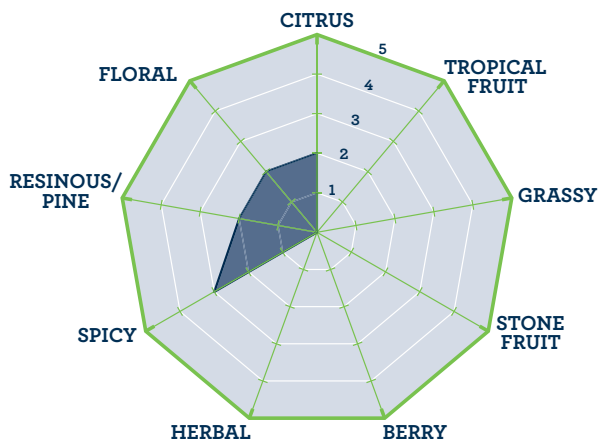
American



Origin: USA. Nugget was bred in 1970 to meet a growing demand for high-alpha hops, and remains one of the most widely cultivated varieties in Oregon hopyards. Its lineage includes Brewers Gold, Early Green, and Canterbury Goldings.

Usage: Known best for the smooth, clean bitterness it imparts, Nugget can also be put to use as an aroma hop. It is right at home in most American craft styles, especially those for which hop bitterness is a primary component.

Aroma & Flavor Characteristics: Mild and quite sweet with a low-key, herbal/fruit quality: ginger, fresh oregano, rosemary.



SENSORY HIGHLIGHTS

Mild
Fresh Herbs
Ginger



BREWING VALUES

Alpha Acid Range: 11.5 - 14.0%
Beta Acid Range: 3.0 - 5.8%
Co-Humulone as % of alpha: 22 - 30
Total oils mL/100 gr.: 1.8 - 2.2

OIL FRACTIONS

Myrcene: 40 - 50%
Humulene: 16 - 24%
Caryophyllene: 8 - 12%
B-Pinene: 0.5 - 1.0%
Linalool: 0.5 - 1.0%



AGRONOMIC DATA

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

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