

HS SITIVA®



Breeding / Development:

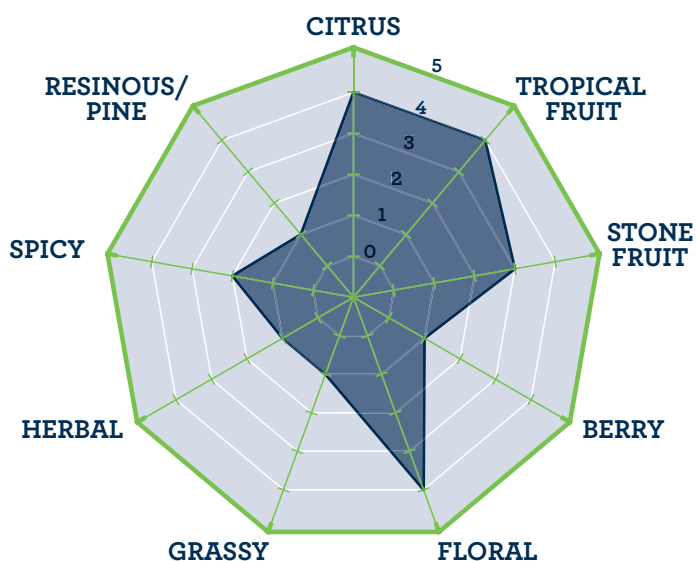
Added to the BSG Hop Solutions portfolio in 2020, HS Sitiva® was developed through multiple rounds of brewing trials at the Rahr Technical Center pilot brewery. It is a blend formulated specifically for use in hazy IPA and other hop-forward beers.

Sensory:

Beers brewed with HS Sitiva® had a strong expression of ripe stone fruit, sweet floral, and soft peach flavors and aroma, as well as tropical fruit and lime character.


Brewing Application:

HS Sitiva® is ideal for aroma, whirlpool, and dry hop additions to Hazy and Juicy IPAs, or for any other hoppy styles where a combination of tropical fruit, stone fruit, and citrus-lime aromatics are desired.




SENSORY HIGHLIGHTS

Peach
Floral
Ripe Mango
Lime



BREWING VALUES

Alpha Acid Range: 7.2 - 7.6%
Beta Acid Range: 4.2 - 4.5%
Co-Humulone as % of alpha: 27 - 28
Total oils mL/100 gr.: 0.9



OIL FRACTIONS

Myrcene: 50.0 - 58.0%
Humulene: 10.7 - 11.13%
Farnesene: 9.2 - 9.3%
Geraniol: 1.5 - 1.6%
B-pinene: 1.0 - 1.3%
Linalool: 1.0 - 1.2%
Limonene: 0.4 - 0.5%

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