

WILLAMETTE

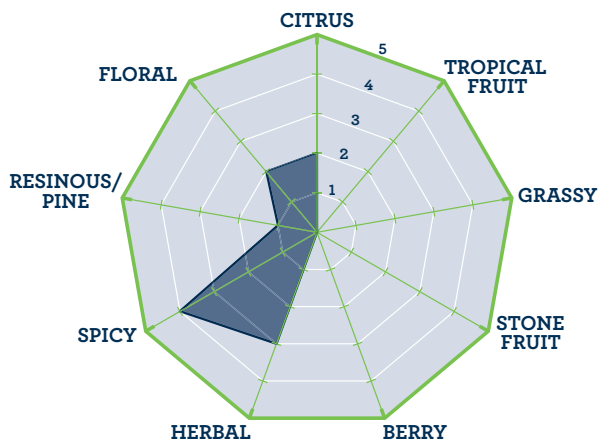
American



Origin: USA. At one time the most widely-grown US aroma hop, Willamette is a daughter of the renowned English Fuggle and was released from the USDA in the 1970s. It is named after Oregon's Willamette River and the hop-growing valley.

Usage: Aroma. Willamette can be incorporated into many styles thanks to its moderate alpha and mellow disposition. English ales are a natural fit, but it also does well in many American and European ale styles as well.

Aroma & Flavor Characteristics: Mild with complex spiciness. Warm and inviting character containing high notes of wood resin, dried fruit, and fresh hay.



SENSORY HIGHLIGHTS

**Spicy
Fruity
Floral**



BREWING VALUES

Alpha Acid Range: 4.0 - 6.0%
Beta Acid Range: 3.0 - 4.5%
Co-Humulone as % of alpha: 30 - 35
Total oils mL/100 gr.: 1.0 - 1.5

OIL FRACTIONS

Myrcene: 22 - 32%
Humulene: 30 - 35%
Caryophyllene: 12 - 14%
Farnesene: 7 - 10%
B-Pinene: 0.3 - 0.5%
Linalool: 0.4 - 0.7%



AGRONOMIC DATA

Maturity: Middle
Yield: 1,400 - 1,600 lbs/acre

US Sales: 1.800.374.2739
sales@bsgcraft.com

Find your regional sales manager:
bsgcraftbrewing.com/contactus



Canada Sales: 1.800.234.8191
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