

US CENTENNIAL

Pedigree Selected from a cross between Brewer's Gold and a selected USDA male.

Maturity Mid-season

Yield 1700 - 2000 kg./ha. or 1500 - 1750 lb./ac.

Growth Habit Good and neat, well-hopped down

Disease/Pest Susceptibility No visible reaction to infection with Prunus necrotic ring-spot virus.

Moderately resistant to downy mildew and Verticillium wilt.

Pickability/Drying/Baling Good

Cone-Structure Medium-sized, dense, compact cone

Lupulin Abundant, dark yellow in color

Aroma Medium intensity with floral and citrus tones

Alpha Acid 9.5 - 11.5% w/w

Beta Acid 3.5 - 4.5% w/w

Cohumulone 29 - 30% of alpha acids

Storageability 60 - 65% alpha acids remaining after 6 months storage at 20°C

Total Oil 1.5 - 2.3 mls/100 grams

Myrcene 45 - 55% of whole oil

Humulene 10 - 18% of whole oil

Carophyllene 5 - 8% of whole oil

Farnesene <1% of whole oil

General Trade Perception Very balanced hop, sometimes called a super Cascade.

Possible Substitutions Cascade, possibly Columbus or Chinook. Analytically a blend of 70% Cascade and 30% Columbus will give similar profile.

Typical Beer Styles All US Ale styles, has been used with US Wheat beers.

Additional Information Named from the Washington State Centennial Celebration. At one time this variety was going to be destroyed for lack of interest by the world's major breweries. Today has found a very favorable following by craft-brewers.

Typical Hop Use Dual purpose



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