



HBC 472

EXPERIMENTAL

VARIETY OVERVIEW SHEET



SENSORY

DESCRIPTION

HBC 472 is currently in the Elite Trials stage of the breeding program. This means that it has passed rigorous analysis of growing characteristics, field testing and brewing attributes. Acreage has now been expanded to accommodate increased experimental brewing. HBC 472 is an aroma hop known for an exceptionally unique aroma that imparts an almost barrel aged character to beer.

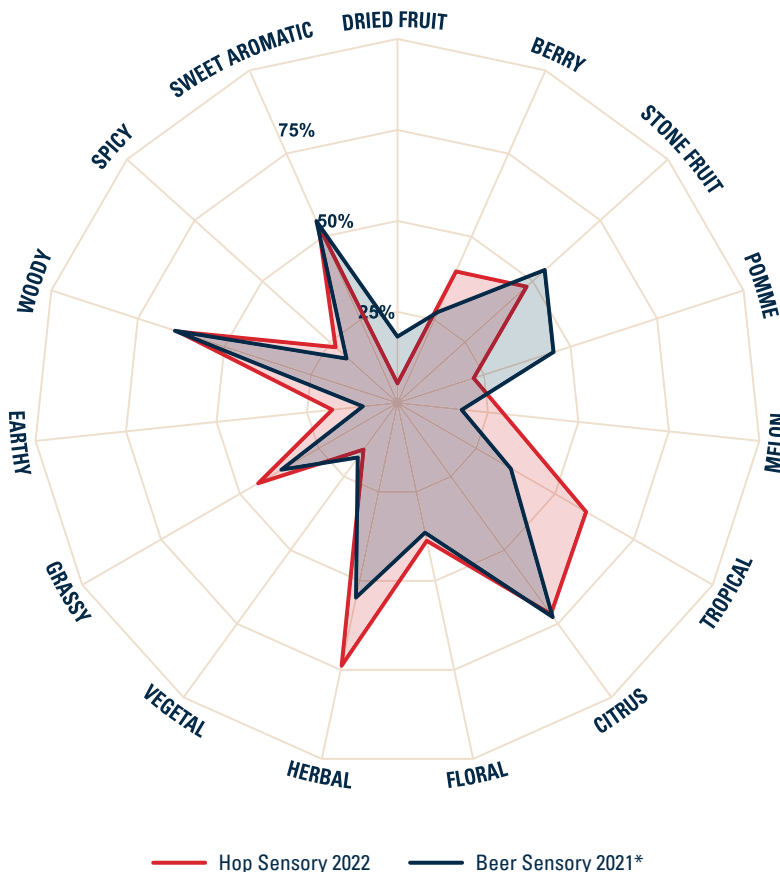
HOP AROMA PROFILE

CITRUS • HERBAL • TROPICAL
WOODY • SWEET AROMATIC



BEER AROMA PROFILE

CITRUS • WOODY • STONE FRUIT
SWEET AROMATIC • POMME



— Hop Sensory 2022 — Beer Sensory 2021*
*The beer was a Pale Ale style beer dry hopped with 1.5 lb/bbl of HBC 472 pellets. All samples were evaluated by the YCH sensory panel.

TECHNICAL SPECIFICATIONS

TYPICAL BREWING VALUES

ALPHA ACIDS (40-46% COHUMULONE)



9 - 12 %

BETA ACIDS



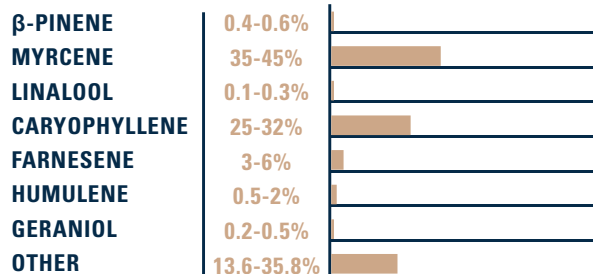
7 - 10 %

TOTAL OIL



0.5 - 2.5 mL/100g

TOTAL OIL BREAKDOWN (% of total oil)





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SURVIVABLE COMPOUNDS

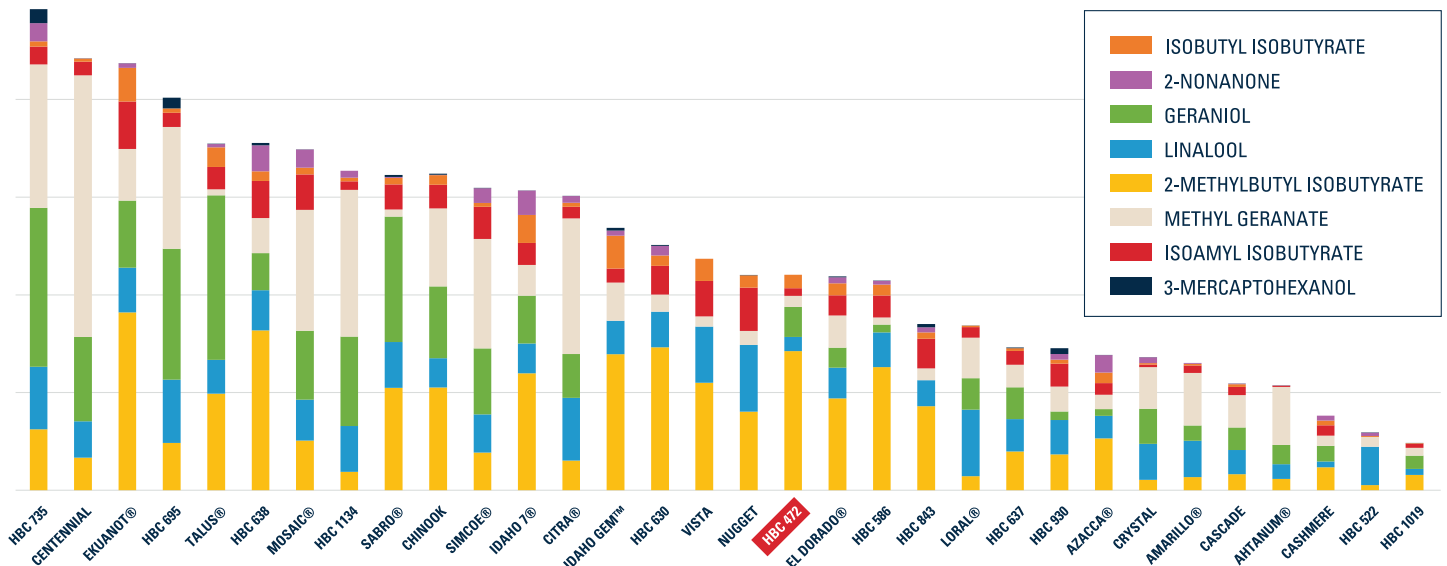
BREAKDOWN (PPM of total oil)

- ISOBUTYL ISOBUTYRATE - 27.7 PPM**
ESTER
FRUITY, PINEAPPLE, GRAPE SKIN, BANANA, TROPICAL
- LINALOOL - 29.4 PPM**
MONOTERPENE ALCOHOL
FRUITY, FLORAL
- ISOAMYL ISOBUTYRATE - 15.7 PPM**
ESTER
FRUITY, SWEET, TROPICAL
- 2-NONANONE - L.O.Q.***
KETONE
SWEET & FRUITY OR CHEESY, BUTTERY, WAXY
- 2-METHYLBUTYL ISOBUTYRATE - 286.6 PPM**
ESTER
FRUITY, APRICOT
- 3-MERCAPTOHEXANIOL - L.O.Q.***
POLYFUNCTIONAL THIOL
GRAPEFRUIT, TROPICAL
- GERANIOL - 45.8 PPM**
MONOTERPENE ALCOHOL
GERANIUM-LIKE, CITRUSY
- METHYL GERANATE - 23.2 PPM**
ESTER
FRUITY, FLORAL

NOTE: Due to limited acreage and lots available for analysis, the data presented for HBC varieties may not represent a true varietal average.
* L.O.Q. stands for Limit of Quantification. This means that the compound is detected but not quantifiable.

USAGE RECOMMENDATION

HBC 472 IS BETTER UTILIZED LATER IN THE BREWING PROCESS.



← GOOD CANDIDATES FOR HIGH IMPACT EARLY IN THE BREWING PROCESS
(LATE KETTLE, WP, AFDH)

→ BETTER UTILIZED LATER IN THE BREWING PROCESS
(PFDH)