



HBC 586

EXPERIMENTAL

VARIETY OVERVIEW SHEET



SENSORY

DESCRIPTION

Currently in the Elite Trials stage of the breeding program, HBC 586 is the result of a hybrid pollination of an unpatented female selection YCR 21 and male parent #01239-2. It is an aroma hop known for a large medley of fruit flavors including mango, citrus and herbal, especially when used for whirlpool and dry hopping additions.

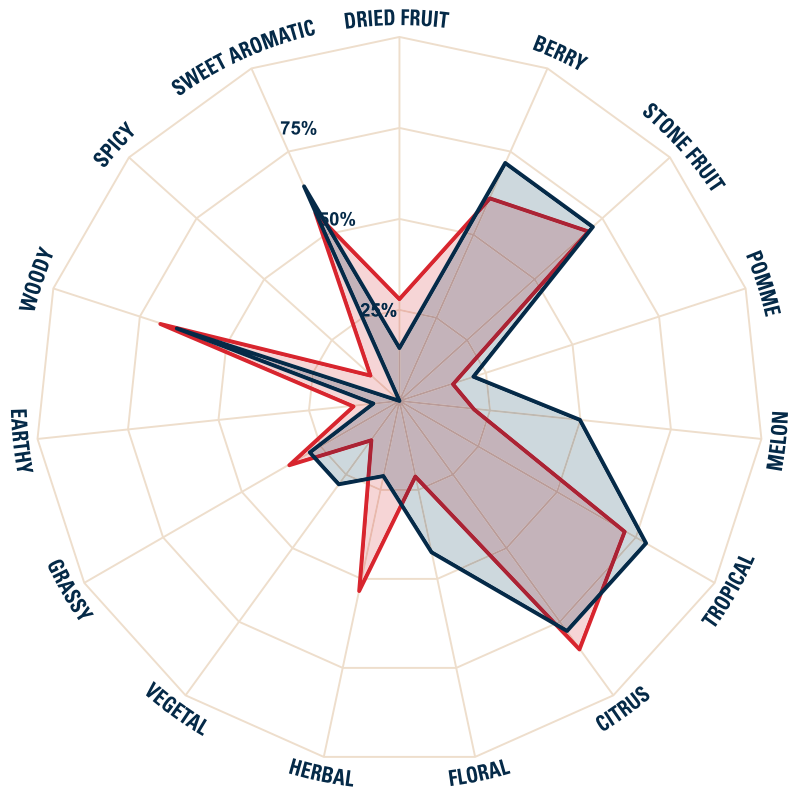
HOP AROMA PROFILE

CITRUS • TROPICAL • STONE FRUIT
WOODY • BERRY



BEER AROMA PROFILE

CITRUS • TROPICAL • STONE FRUIT
BERRY • SWEET AROMATIC



— Hop Sensory 2022 — Beer Sensory 2021*

*The beer was a Pale Ale style beer dry hopped with 1.5 lb/bbl of HBC 586 pellets. All samples were evaluated by the YCH sensory panel.

TECHNICAL SPECIFICATIONS

TYPICAL BREWING VALUES

ALPHA ACIDS (34-40% COHUMULONE)



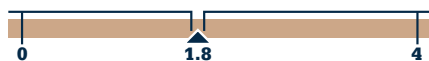
10 - 14 %

BETA ACIDS



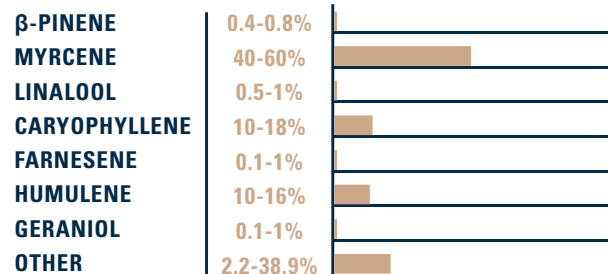
7 - 9 %

TOTAL OIL



0.5 - 3 mL/100g

TOTAL OIL BREAKDOWN (% of total oil)





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SURVIVABLE COMPOUNDS

BREAKDOWN (PPM of total oil)

- ISOBUTYL ISOBUTYRATE - 22.7 PPM**
ESTER
FRUITY, PINEAPPLE, GRAPE SKIN, BANANA, TROPICAL
- LINALOOL - 71.4 PPM**
MONOTERPENE ALCOHOL
FRUITY, FLORAL
- ISOAMYL ISOBUTYRATE - 45.3 PPM**
ESTER
FRUITY, SWEET, TROPICAL

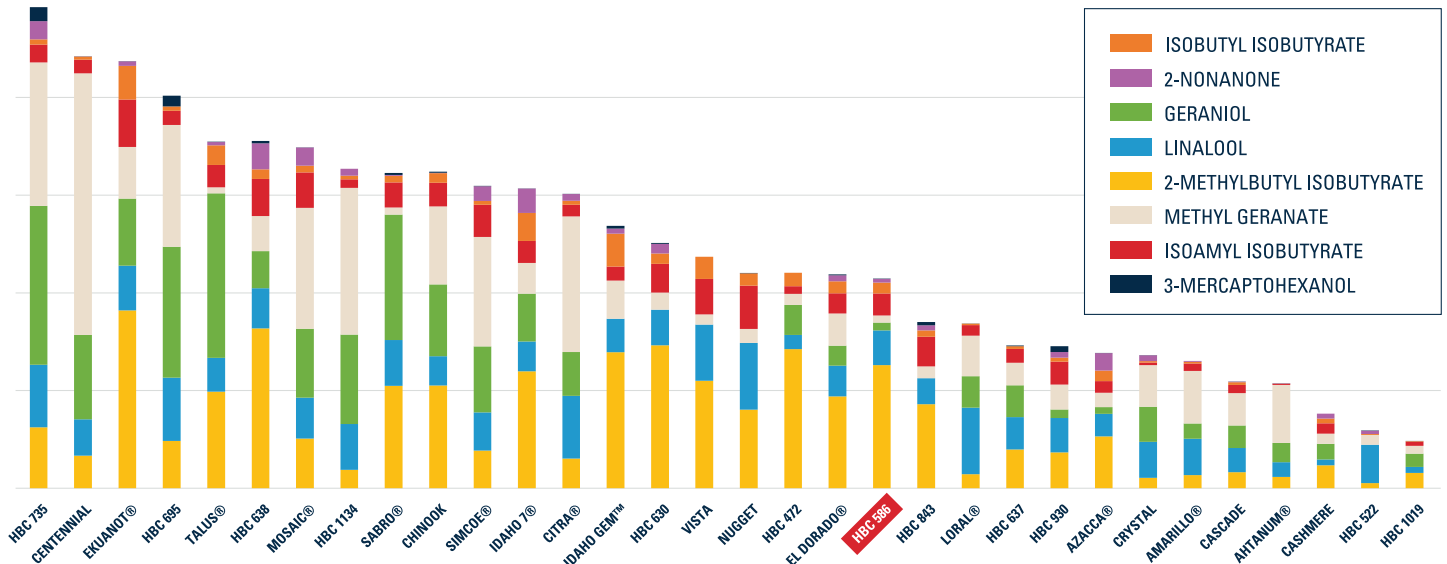
- 2-NONANONE - 7.5 PPM**
KETONE
SWEET & FRUITY OR CHEESY, BUTTERY, WAXY
- 2-METHYLBUTYL ISOBUTYRATE - 253.8 PPM**
ESTER
FRUITY, APRICOT
- 3-MERCAPTOHEXANIOL - 0.7 PPM**
POLYFUNCTIONAL THIOL
GRAPEFRUIT, TROPICAL

- GERANIOL - 16.4 PPM**
MONOTERPENE ALCOHOL
GERANIUM-LIKE, CITRUSY
- METHYL GERANATE - 14.5 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.

USAGE RECOMMENDATION

HBC 586 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)