



# HBC 1019

## EXPERIMENTAL

### VARIETY OVERVIEW SHEET



## SENSORY

### DESCRIPTION

HBC 1019 was selected for its exceptionally unique aroma and universal appeal. This hop has strong tropical and stone fruit aromas and translates well into both IPA and lager-style beers.

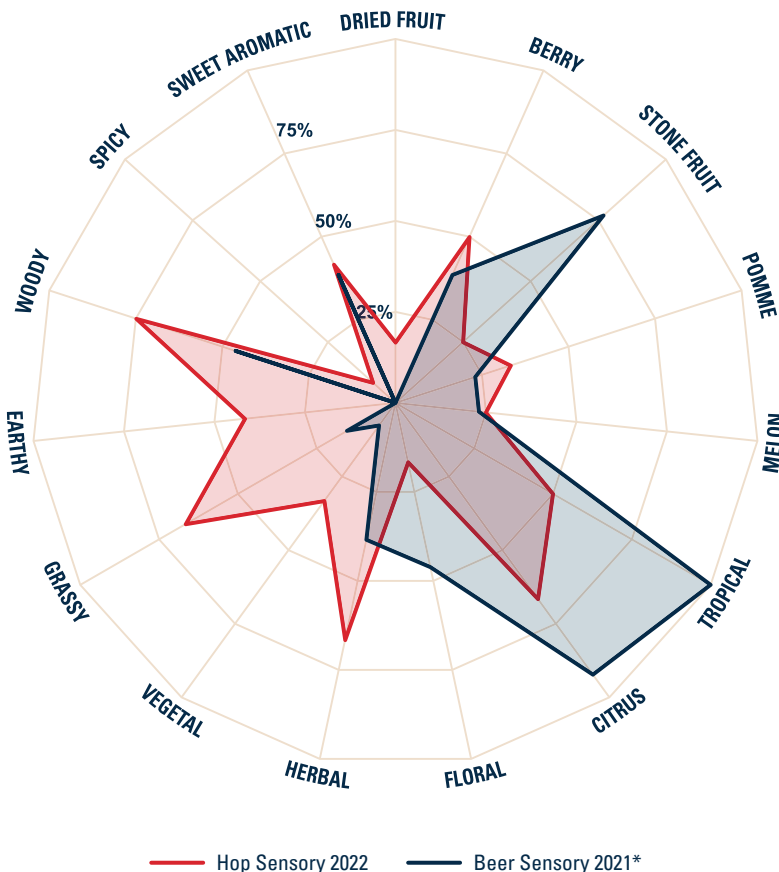
### HOP AROMA PROFILE

**BERRY • WOODY • GRASSY**  
**CITRUS • HERBAL**



### BEER AROMA PROFILE

**TROPICAL • CITRUS • STONE FRUIT**  
**WOODY • BERRY**



\*The beer was a Pale Ale style beer dry hopped with 1.5 lb/bbl of HBC 1019 pellets. All samples were evaluated by the YCH sensory panel.

## TECHNICAL SPECIFICATIONS

### TYPICAL BREWING VALUES

#### ALPHA ACIDS (20.4% COHUMULONE)



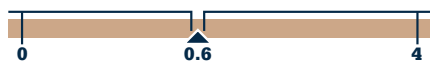
**8.4** %

#### BETA ACIDS



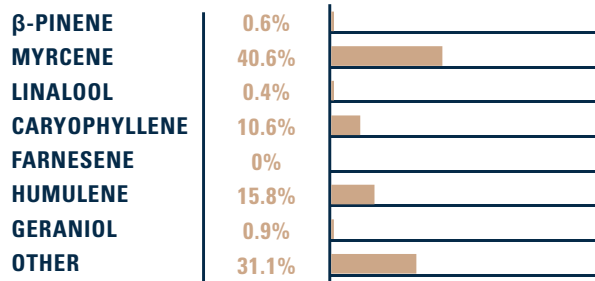
**6.6** %

#### TOTAL OIL



**0.6** mL/100g

### TOTAL OIL BREAKDOWN (% of total oil)





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## SURVIVABLE COMPOUNDS

### BREAKDOWN (PPM of total oil)

- ISOBUTYL ISOBUTYRATE - 0.9 PPM**  
**ESTER**  
FRUITY, PINEAPPLE, GRAPE SKIN, BANANA, TROPICAL
- LINALOOL - 12.6 PPM**  
**MONOTERPENE ALCOHOL**  
FRUITY, FLORAL
- ISOAMYL ISOBUTYRATE - 8.7 PPM**  
**ESTER**  
FRUITY, SWEET, TROPICAL

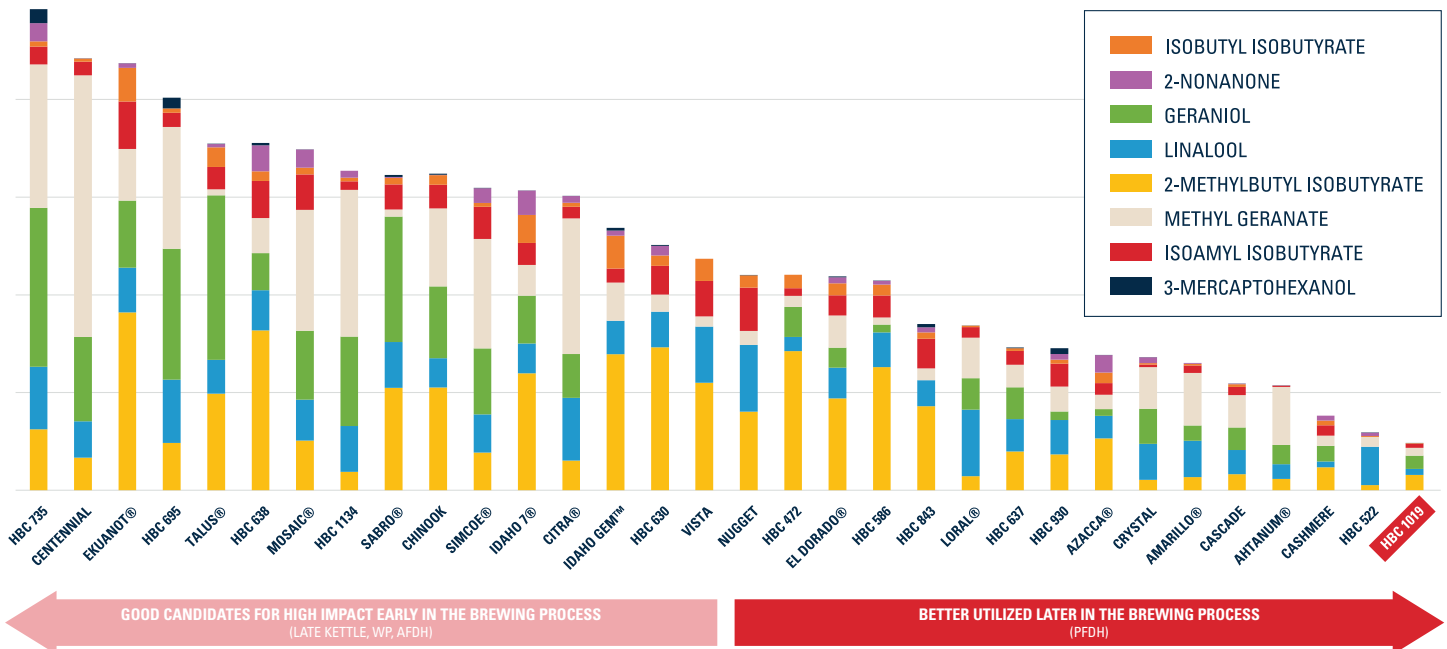
- 2-NONANONE - L.O.Q.\***  
**KETONE**  
SWEET & FRUITY OR CHEESY, BUTTERY, WAXY
- 2-METHYLBUTYL ISOBUTYRATE - 31.3 PPM**  
**ESTER**  
FRUITY, APRICOT
- 3-MERCAPTOHEXANIOL - 0.2 PPM**  
**POLYFUNCTIONAL THIOL**  
GRAPEFRUIT, TROPICAL

- GERANIOL - 27.4 PPM**  
**MONOTERPENE ALCOHOL**  
GERANIUM-LIKE, CITRUSY
- METHYL GERANATE - 16.1 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 1019 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)