

A dual purpose / bittering hop with a spicy dried fruit character and solid finish.

Applications

Used extensively as a utility brewhouse workhorse This "go to" hop is a traditional bittering type that now finds applications throughout the brewery from late additions through the hopback/ whirlpool and dry hopping.

Breeding

Released from the New Zealand DSIR (now New Zealand's Plant & Food Research) in 1972. Green Bullet is a triploid alpha variety that was bred by open cross pollination of the New Zealand "Smoothcone" variety. The era was one where alpha potential was rapidly being recognised by brewers and the New Zealand alpha varieties were certainly pushing the boundaries.

Brewing

Green Bullet delivers a traditional bittering quality and hop flavour. A flagship within the New Zealand brewing industry and considered a bittering variety for Lagers, it is more often found these days in big ale styles. Green Bullet also carries a solid Styrian spicy characteristic which finds it at home in a freshly drawn pint of bitter or an Irish Style Dry Stout.



Tech Specs

Alpha Acids	12-14%
Beta Acids	5-7%
Total Oil	1.25-2 mL/100g
B-Pinene	0.4-0.6%
Myrcene	50-60%
Linalool	0.7-1.1%
Caryophyllene	4-7%
Farnesene	0.2-1%
Humulene	15-20%
Geraniol	0.5-1%

Hop Aroma Profile

