

Cascade (UK)

In Britain, it was introduced into production in 2002 from virus-free meristem stocks developed through Wye College and grows successfully as a tall, late-maturing hop here. It delivers the same aroma notes as the US version, although it is slightly less intense.

It shows considerable tolerance of powdery and downy mildews although it is susceptible to aphids and very attractive to rabbits in the spring. It may show some tolerance of wilt disease, but production is too limited to confirm this. Developed in Oregon, USA, from parentage derived from Fuggle and Serebrianker, it was released in 1971. It is the definitive hop used to produce American Pale Ales.

Also Known As
English Cascade

Group

Origin
United States of America / United Kingdom

Primary Use
Dual Purpose

Height
Tall

Supply Restrictions
None

Key Flavours



Citrus peel, orange, tangerine, floral, pine and lychee aromas

Beer Styles Guide
Barley Wine, American Pale Ale, Ale, Lager

Growing Information

Season Maturity	Mid
Ease of Harvest	Difficult
Yield	2000 - 2465 kg/hectare
Wilt Resistance	Some Tolerance
Powdery Mildew Resistance	Moderately Resistant
Downy Mildew Resistance	Moderately Resistant
Hop Mosaic Resistance	Moderately Sensitive

Virus Information

Arabis Mosaic Virus	Negative (2014)
Prunus necrotic ringspot virus	Positive (2014)
Hop Stunt Viroid	Negative (2014)
Hop Mosaic Virus	-
Hop Latent Viroid	Positive (2014)

Brewing Values

Alpha Acid	5.3 - 9.5%
Beta Acid	4.5 - 5.3%
Alpha - Beta Ratio	2:1
Hop Storage Index	38% (Fair)
Co-Humulone	47 - 50%
Total Oils	1.0 - 1.9 mL/100g
Myrcene	45 - 55%
Humulene	23 - 30%
Caryophyllene	9 - 11%
Farnesene	trace

Health Grade

