

Centennial

Centennial owes its existence to a mix of Brewer's Gold, Fuggle, East Kent Golding and Bavarian hops. Developed in 1974 and released in 1990, Centennial was pioneered by Charles (Chuck) Zimmerman and S.T. Kenny at Washington State University. It is at times referred to as super Cascade because of its similar citric characteristic.

Centennial is a much-celebrated hop in its versatility with its depth of bitterness and forward aroma - two characteristics that balance each other beautifully. It is well suited to Pale Ales and IPAs with its high alpha content and is floral in both flavour and aroma. Centennial has had its ups and downs in the commercial brewing industry but is currently experiencing a return to popularity, particularly among leading craft breweries.

Also Known As

Group

Origin

United States of America

Primary Use

Dual Purpose

Height

Tall

Supply Restrictions

None

Key Flavours



Earthy and floral with an element of citrus

Beer Styles Guide

Extra Special Bitter, Barley Wine, Imperial Stout, India Pale Ale, Pale Ale

Growing Information

Season Maturity	Mid
Ease of Harvest	Difficult
Yield	1500 - 1750 kg/hectare
Wilt Resistance	Tolerant
Powdery Mildew Resistance	Resistant
Downy Mildew Resistance	Resistant
Hop Mosaic Resistance	Moderately Sensitive

Virus Information

Arabis Mosaic Virus	Negative (2015)
Prunus necrotic ringspot virus	Negative (2015)
Hop Stunt Viroid	Negative (2015)
Hop Mosaic Virus	-
Hop Latent Viroid	Positive (2014)

Brewing Values

Alpha Acid	7.5 - 11.5%
Beta Acid	3.5 - 5.5%
Alpha - Beta Ratio	2:1
Hop Storage Index	31% (Fair)
Co-Humulone	23 - 30%
Total Oils	1.5 - 2.5 mL/100g
Myrcene	45 - 55%
Humulene	10 - 18%
Caryophyllene	5 - 7%
Farnesene	trace

Health Grade

