

Chinook

Chinook hops are suitable for any stage of the boil. They are not only a natural for American-style Pale Ales and IPAs, but they also find their way into seasonal ales, barley wine and some porters and stouts.

The variety is a cross between Petham Golding and a USDA male and features a pine-like, spicy bouquet with robust flavours of grapefruit. Released in 1985, Chinook has recently grown in popularity, particularly among craft breweries.

Also Known As

Group

Origin

United States of America

Primary Use

Dual Purpose

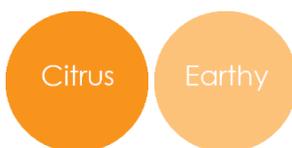
Height

Tall

Supply Restrictions

None

Key Flavours



Chinook can be slightly spicy and have a smoky earthiness quality. It has an impressive pine and resin character, with distinct spice and grapefruit.

Beer Styles Guide

American Pale Ale, IPA, Stout, Porter, Lager & Winter Ale.

Growing Information

Season Maturity	Mid to late
Ease of Harvest	Difficult
Yield	1700 - 2230 kg/hectare
Wilt Resistance	-
Powdery Mildew Resistance	-
Downy Mildew Resistance	-
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	11.5 - 15%
Beta Acid	3.0 - 4.0%
Alpha - Beta Ratio	4:1
Hop Storage Index	31% (Fair)
Co-Humulone	27 - 35%
Total Oils	1.0 - 2.7 mL/100g
Myrcene	20 - 30%
Humulene	18 - 24%
Caryophyllene	9 - 11%
Farnesene	0 - 1%

Health Grade

