

# Glacier

Developed by Washington State University and released in 2000, Glacier is a high yielding, dual-purpose hop characterized by low co-humulone levels, giving it a moderate and pleasant bitterness. Glacier's aroma and flavour notes are herbal, woody and citrusy.

Glacier's popularity in the brewing sector is growing. It is highly suited for IPAs, ESBs and APAs, but has been used in many other styles as well. It is the progeny of Elsasser, Northern Brewer and Brewer's Gold.

## Also Known As

### Group

### Origin

United States of America

### Primary Use

Bittering

### Height

Tall

### Supply Restrictions

None

### Key Flavours



Herbal woody and citrusy aroma

### Beer Styles Guide

Pale Ale, ESB, English Pale Ale, Porter & Stout.

## Growing Information

Season Maturity	Mid
Ease of Harvest	Easy
Yield	2400 - 2600 kg/hectare
Wilt Resistance	-

Powdery Mildew Resistance	Susceptible
Downy Mildew Resistance	Susceptible
Hop Mosaic Resistance	-

## Virus Information

Arabid Mosaic Virus	-
Prunus necrotic ringspot virus	-
Hop Stunt Viroid	-
Hop Mosaic Virus	-
Hop Latent Viroid	-

## Brewing Values

Alpha Acid	3.3 - 9.7%
Beta Acid	5.4 - 10%
Alpha - Beta Ratio	1:1
Hop Storage Index	-
Co-Humulone	11 - 16%
Total Oils	0.5 - 1.5 mL/100g
Myrcene	35 - 45%
Humulene	25 - 35%
Caryophyllene	8 - 13%
Farnesene	0 - 1%

## Health Grade

