

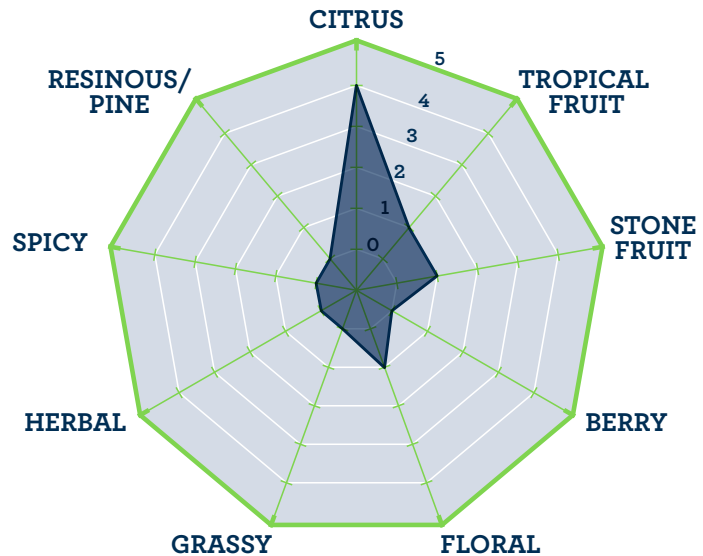
AMARILLO®

American



Origin: Washington, USA. Also known as VGXP01 and is exclusively managed by Virgil Gamache Farms of Toppenish, WA, where it was originally found growing wild in 1998.

Usage: With respectable alpha acid content, Amarillo® can be a dual-purpose hop and contribute to bittering additions, but with its unique, highly sought-after aromas and flavors combined with high demand, it's most often seen in late-kettle or whirlpool additions and as a dry hop. A fixture in American pale ale, IPA, and Imperial IPA formulations.




Aroma & Flavor Characteristics: Diverse aromas depending on picking time. Early harvest brings aromas of lemon and candy. Mid-harvest brings aromas of grapefruit, floral, and tropical. Late harvest brings aromas of onion/garlic and dank.




SENSORY HIGHLIGHTS

Grapefruit
Tropical Fruit
Melon



BREWING VALUES

Alpha Acid Range: 8.0 - 11.0%
Beta Acid Range: 6.0 - 7.0%
Co-Humulone as % of alpha: 21 - 24
Total oils mL/100 gr.: 1.5 - 1.9



OIL FRACTIONS

Myrcene: 40 - 50%
Humulene: 19 - 24%
Caryophyllene: 7 - 10%
Farnesene: 6 - 9%

